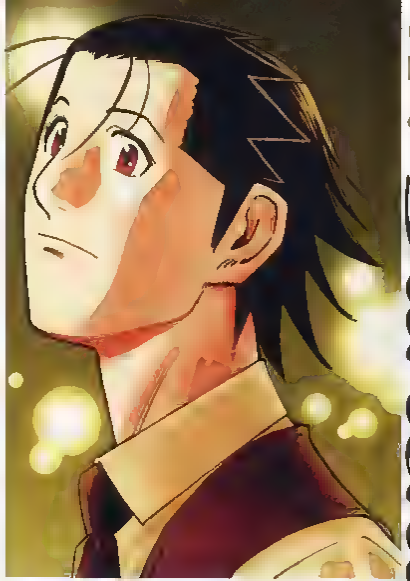
JUMP COMICS DELUXE

Bartender



バーテンダー Vol.7 マティーニの顔

As a specially Scandinavian product, Aquavit is a spirit made mostly from potatoes. As seen in the spelling, the name has been transformed from a Latin word, Aqua vitae, meaning life's water, and it is said to be the most typical of names for distilled alcohol When the name -Aquavit- was first introduced back in the 15th century, it was said at the time to be like a sort of brandy distilled from wine Since then, the raw material of Aquavit has changed from wine to grain to potatoes, until the present style was finall

原作 城アラキ Joh Araki
漫画 長友健篩 Nagatomo Kenji

SJ JUMP COMICS DELUXE

Bartender バーテンダー 7

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Bartender 7
Joh Araki
Nagatomo Kenji

カクテルコンクールで優勝した自信が『神のグラス』を生んだ一。澪の過去の実績を知り、自分もコンクールに出たいと考え始めた京子は、出場を認めてもらうべく師匠・南の前でマティーニを作るが!?

カウンター越しに紡がれる、酒と人との物語…。
フジテレビ他にて話題沸騰の
大人を惹きつけるスタイリッシュアニメーション、
待望のDVD化!!(シリーズ全5巻)

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漫画 長友健篩

集英社

都会では人の魂は、人によってしか癒されない一。
だからこそバーがあり、バーテンダーがいるんです。
城アラキ・長友健篩のコンビが、無限のレシピでお届けする
大人のためのスタイリッシュ・BARストーリー!!

「スーパージャンプ」誌上にて大好評連載中!!
毎月第2・第4水曜日発売

Joh Araki

この巻のメインテーマは

カクテルコンペとマティーニ

何度か見学させてもらったが　立ち姿ひとつで

実力が分かってしまうのが恐ろしい

Nagatomo Kenji

第7巻。

ラッキーパンで懐しいですわ♥

●スーパージャンプ・H18年15号～22号掲載分収録。

カバーデザイン／雪原　彩（フライハイト）

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SUPER JUMP COMICS

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集英社

JUMP COMICS DELUXE

Bartender

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バーテンダー

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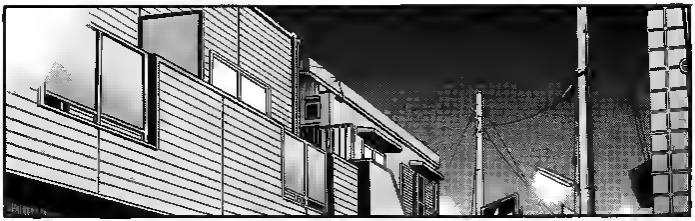
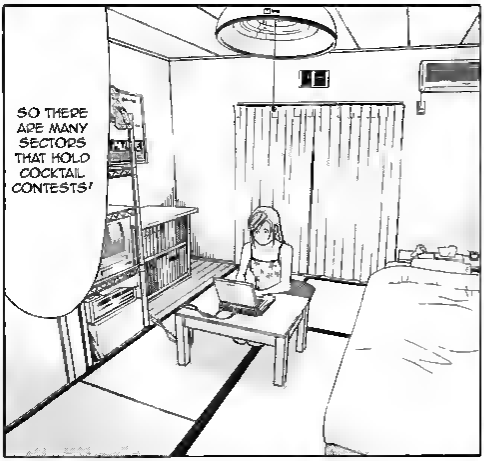
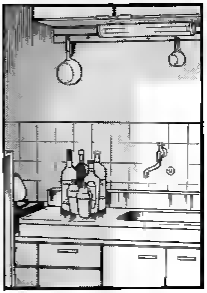
★この作品はフィクションです。
実在の人物・団体・事件などには、
いっさい関係ありません。

Photo/殿村忠博

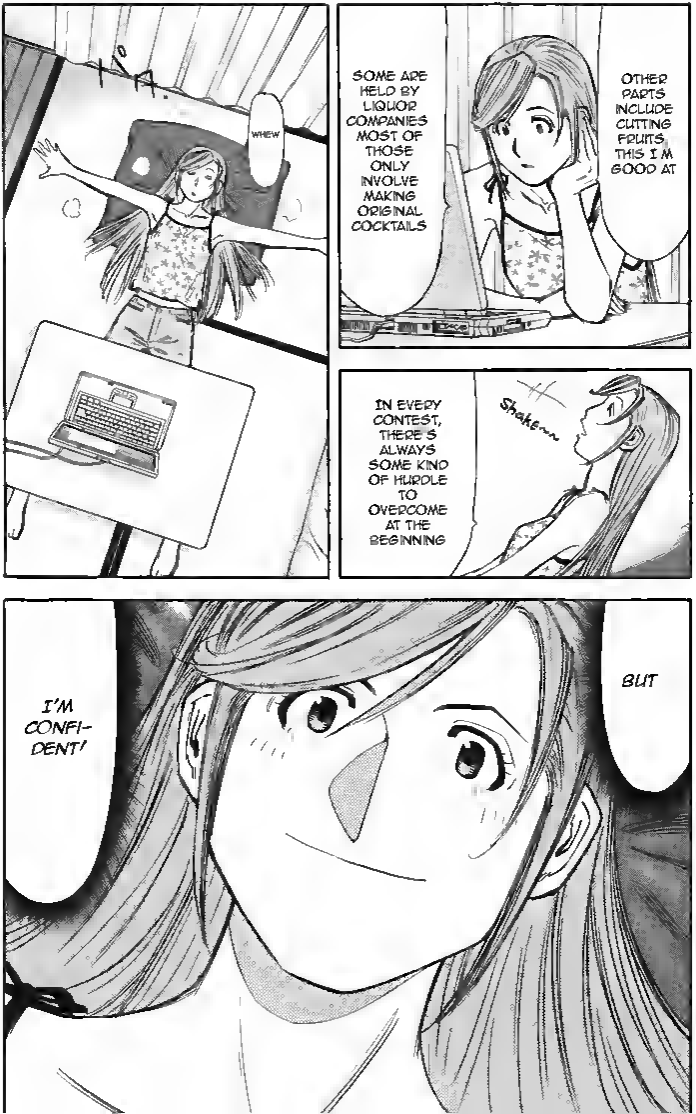
Glass48
A MARTINI'S EXPRESSION (PART 1)

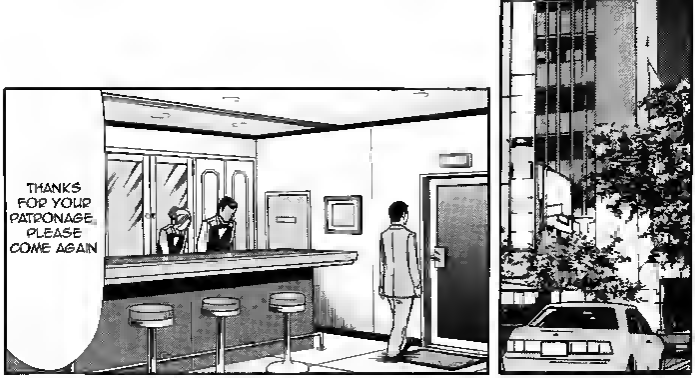


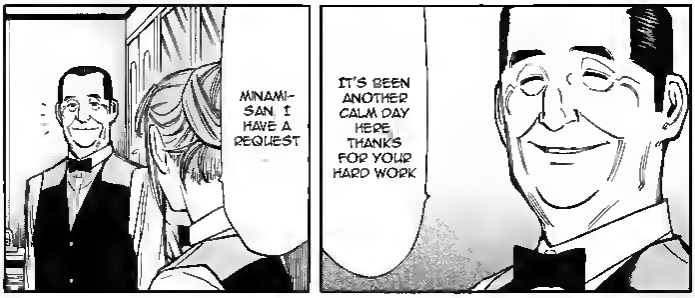

SO THERE ARE MANY SECTORS THAT HOLD COCKTAIL CONTESTS!

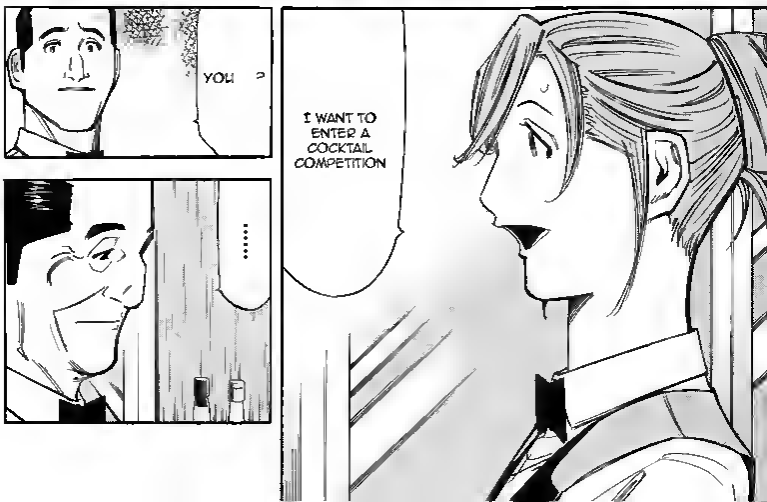


THE CONTEST CONSISTS OF FOUR PARTS FIRST THERE S THE WRITTEN TEST THEN MIX A SPECIFIC COCKTAIL AND MIX AN ORIGINAL COCKTAIL
ASIDE FROM LOCAL PRELIMINARIES, THERE ARE ALSO KANTO COMPETITIONS, JAPAN COMPETITIONS, AND WORLD COMPETITIONS


WHEW
OTHER PARTS INCLUDE CUTTING FRUITS. THIS I'M GOOD AT
SOME ARE HELD BY LIQUOR COMPANIES. MOST OF THOSE ONLY INVOLVE MAKING ORIGINAL COCKTAILS
IN EVERY CONTEST, THERE'S ALWAYS SOME KIND OF HURDLE TO OVERCOME AT THE BEGINNING
Shake~
BUT
I'M CONFI-DENT!


THANKS FOR YOUR PATRONAGE. PLEASE COME AGAIN


MINAMI-SAN, I HAVE A REQUEST
IT'S BEEN ANOTHER CALM DAY HERE. THANKS FOR YOUR HARD WORK


YOU?
I WANT TO ENTER A COCKTAIL COMPETITION
.....

THE COMPETITION REQUIRES MIXING MARTINIS, WOULD YOU TRY MY MARTINI?
MY SKILLS MAY BE LACKING RIGHT NOW, BUT I WANT TO KNOW WHAT I'M CAPABLE OF
IF I DON'T DO WELL, IT'LL AFFECT THE BAR'S REPUTATION
I KNOW
KAWAKAMI, THINK IT THROUGH. IF YOU ENTER, YOU'LL BE ENTERING AS GINZA BAR MINAMI'S KAWAKAMI!
YES!
THEN LET'S SEE WHAT YOU CAN DO!

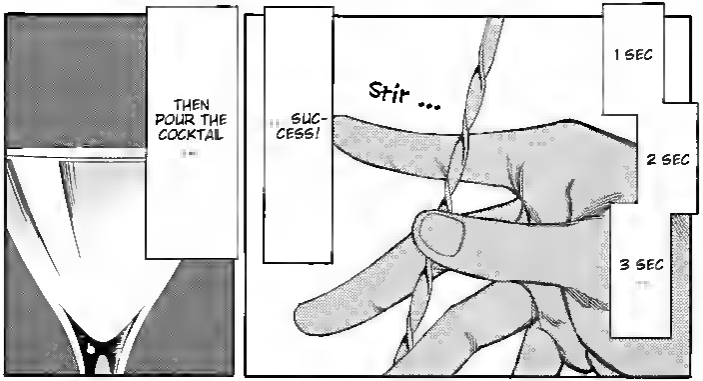
BUT, MINAMI-SAN WON'T GIVE OUT MUCH SPECIFICS. HE BELIEVES THAT "APPRENTICES SHOULD LEARN BY WATCHING"
Clang ...
Tanqueray
IMPORTED
LONDON DRY GIN
ON NIGHTS WHERE THE CUSTOMERS LEAVE EARLY, MINAMI-SAN AND THE MANAGER WOULD SOMETIMES TEACH ME HOW TO MIX COCKTAILS

IN THE COMPE-TITION, THE GOAL IS TO MAKE FIVE GLASSES OF MARTINIS, BUT I WILL ONLY MIX TWO TODAY
THEN ... I WILL START MIXING
IN THESE PAST THREE YEARS, I BELIEVE I HAVE TRIED TO LEARN AT EVERY OPPOR-TUNITY

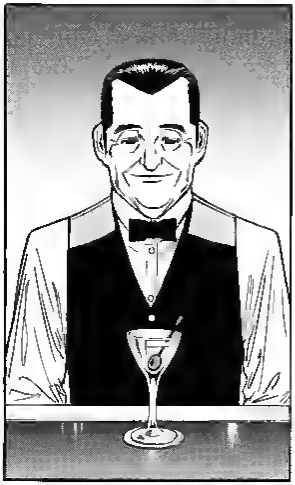
STIR A LITTLE TO ROUND THE EDGES ON THE ICE
FIRST, PLACE ICE INTO THE GLASS AND BEAKER
Clang ...
THEN POUR OUT THE MELTED WATER
THE KEY IS THIS NEXT PART ...
GIN 45 ML
Pour ...
THE RATIO BETWEEN GIN AND VERMOUTH IS, VERMOUTH 15 ML

MOVE THE MIXING SPOON LIKE IT'S SPINNING AUTO-MATICALLY
キュル
キュル
STIR WITHOUT MAKING ANY SOUND. IF THERE ARE ANY, IT MEANS THE ICE HAS BEEN DAMAGED
スッ
TAKE THE MIXING SPOON AND SLOWLY INSERT IT INTO THE BEAKER FROM THE FAR-END SIDE

MINAMI-SAN MIXES FOR ABOUT 15 SECONDS
STIR IT TOO MANY TIMES, AND IT'LL BECOME TOO WATERY. BUT IF YOU DON'T SPIN IT ENOUGH, THE LIQUOR WON'T MIX


THEN POUR THE COCKTAIL
SUC-CESS!
Stir ...
1 SEC
2 SEC
3 SEC

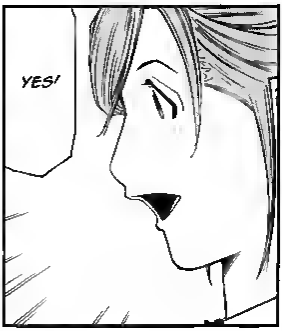
...INTO THE ICED GLASS
FINALLY, ADD FRAGRANCE WITH LEMON PEEL...
FINISHED! IT'S PERFECT!
FINISHED
Push!
ADD AN OLIVE
チャプ...

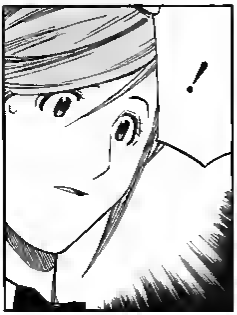


THIS IS MARTINI

KAWAKAMI, IT'S BEEN THREE YEARS SINCE YOU FIRST STARTED HERE, RIGHT...?

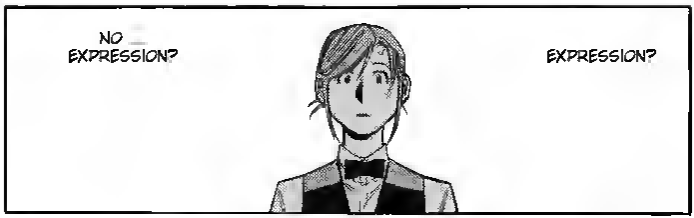
IF YOU WANT TO ENTER THE COMPETITION I WON'T STOP YOU...


YES!


!

BUT, AFTER SEEING WHAT YOU DID WITH THIS MARTINI, EVEN IF YOU ENTERED, IT WON'T DO YOU ANY GOOD

THIS GLASS OF MARTINI ... "HAS NO EXPRESSION"


NO EXPRESSION?
EXPRESSION?

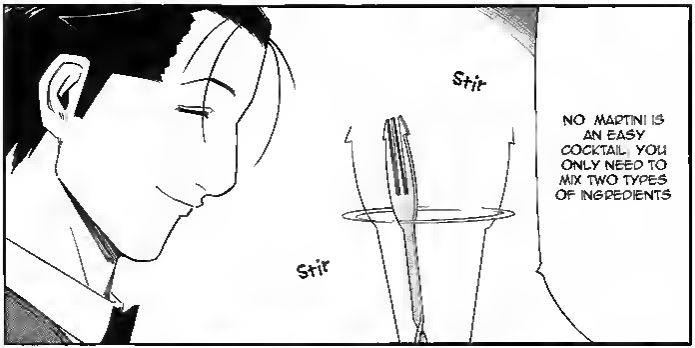
MA MANAGER, DID I DO SOME-THING WRONG
WHAT DID I DO WRONG?
AH
Creak ...
KAWA-KAMI
YOU JUST DON'T GET IT. YOU'VE LEARNED NOTHING IN THE PAST THREE YEARS

NO EXPRES-SION
EXPRES-SION
Bar
CLOSED
EXPRES-SION

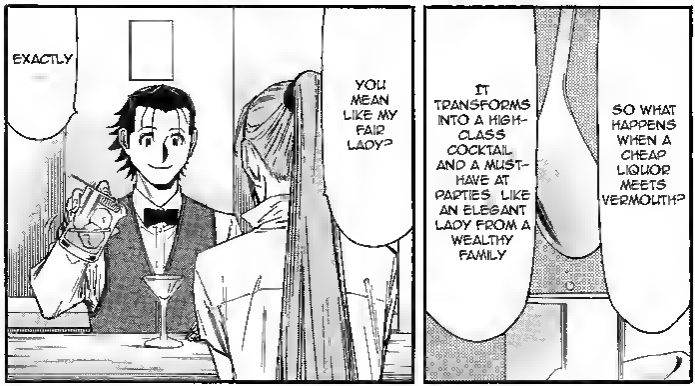
.....
Squeak ...
WELCOME

GOOD EVENING~!
I KNOW IT'S KIND OF LATE, BUT IS IT OKAY IF I COME IN?
SURE!
Wipe ...
TODAY, I MIXED A MARTINI FOR MINAMI-SAN, BUT HE SAID MY MARTINI DION'T HAVE AN EXPRESSION
MARTINI'S EXPRES-SION
I SHOULD PROBABLY WORK AT A DIFFERENT BAR
I CAN'T LEARN ANYTHING IN BAR MINAMI
.....

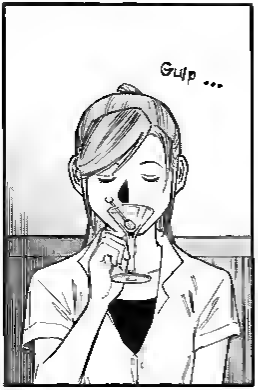
PLEASE MAKE ONE WITH TANQUERAY 5 GIN, AND NOILLY 5 VERMOUTH WITH A 45:15 RATIO
MMM...
HOW ABOUT IT? WANT TO HIRE ME?
WHAT WOULD YOU LIKE A MARTINI?
AND, DO YOU KNOW WHY CUSTOMERS WOULD TRAVEL TO THE ENDS OF THE EARTH IN SEARCH FOR THE PERFECT MARTINI?
DO YOU KNOW WHY MARTINI IS THE "KING OF COCKTAILS"?
BECAUSE IT'S DIFFICULT TO MIX?


Stir
Stir
NO MARTINI IS AN EASY COCKTAIL. YOU ONLY NEED TO MIX TWO TYPES OF INGREDIENTS

AT THE TIME, GIN COST LESS, YET HAD MORE ALCOHOL THAN BEER. GIN WAS USED BY THE LABORERS TO GET DRUNK FOR CHEAP
IN 17TH CENTURY ENGLAND, THE IMPORT TAXES ON WINE AND BRANDY WERE RAISED. GIN QUICKLY BECAME A POPULAR CHOICE AMONGST LABORERS

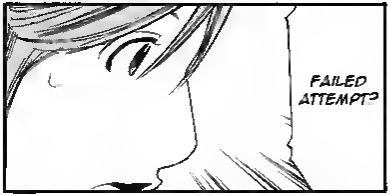

EXACTLY
YOU MEAN LIKE MY FAIR LADY?
IT TRANSFORMS INTO A HIGH-CLASS COCKTAIL AND A MUST-HAVE AT PARTIES. LIKE AN ELEGANT LADY FROM A WEALTHY FAMILY
SO WHAT HAPPENS WHEN A CHEAP LIQUOR MEETS VERMOUTH?

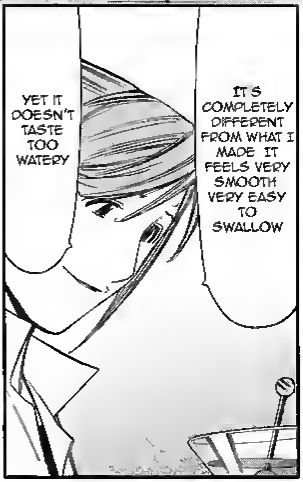
PERHAPS IT'S BECAUSE OF THIS MYSTERIOUS TRANSFORMATION THAT MARTINIS CAN CHARM BARTENDERS AND DRINKERS ALL OVER THE WORLD
THROUGH THE TOUCH OF A BARTENDER, EVEN A DIRTY GIRL WITH RAGGEDY CLOTHES CAN SHINE
ENJOY
スッ
チャプ…


Gulp ...

THIS IS MARTINI

BUT IT'S A FAILED ATTEMPT AS A TANQUERAY MARTINI
IT PROBABLY TASTE GOOD IN YOUR CURRENT CONDITION

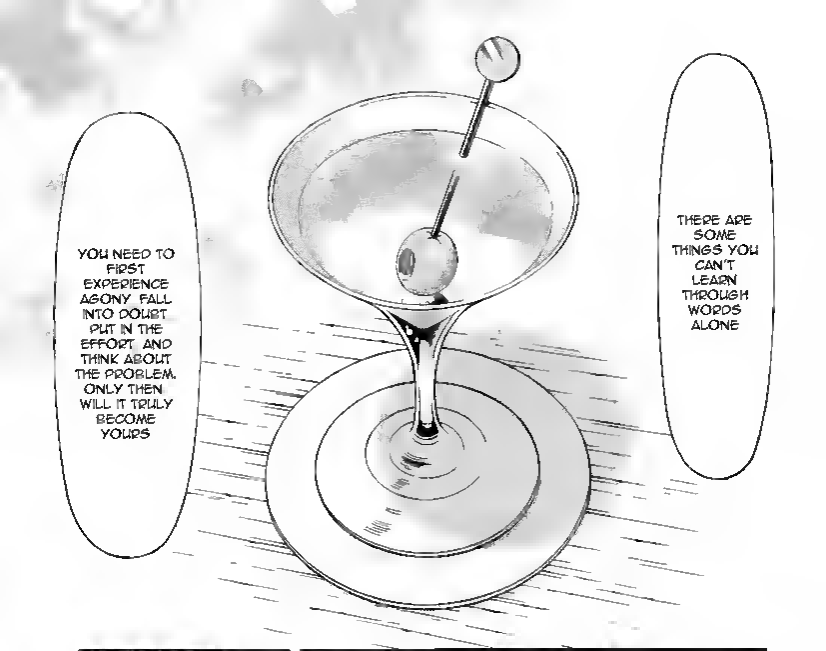

FAILED ATTEMPT?


YET IT DOESN'T TASTE TOO WATERY
IT'S COMPLETELY DIFFERENT FROM WHAT I MADE IT FEELS VERY SMOOTH VERY EASY TO SWALLOW

IN YOUR OPINION, WHAT KIND OF LADY CAN PORTRAIT THIS LIQUOR'S PERSONALITY?
Tanquer
IMPORTED
LONDON DRY GIN
ゴト…
TANQUERAY'S GIN IS CHARACTERIZED BY ITS 4-TIMES DISTILLED, REFRESHING TASTE
TANQUERAY WILL PRODUCE A SUBTLE, SWEET TASTE IF IT WAS STIRRED A FEW TIMES TOO MANY
RIGHT, BUT
A LADY WITH A TALL NOSE, POINTY CHIN AND A COLD ATTITUDE
BUT FOR YOU, THIS IMPERFECT HINT OF SWEETNESS WILL ACTUALLY MAKE YOU FEEL MORE COMFORTABLE
SOME BARTENDERS DON'T LIKE THIS SWEETNESS BECAUSE IT TAKES AWAY THE REFRESHING FLAVOR

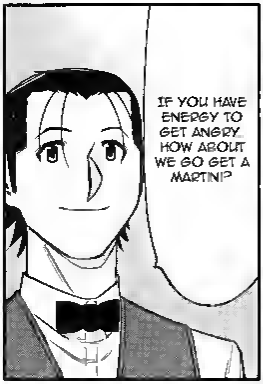
I'M SURE YOUR MIND IS FATIGUED RIGHT NOW
BEAUTY IS MADE WITH CREATIVITY EACH PERSON HAVE THEIR OWN TYPE OF BEAUTY, AND MARTINI IS ABLE TO TELL US THAT
THAT'S WHY IT'S A VERY SPECIAL TYPE OF COCKTAIL
HE CONSIDERED SO MUCH...
KAWAKAMI, WHY DID YOU USE TANQUERAY'S GIN?
THAT'S BE-CAUSE...
MINAMI-SAN ALWAYS USE THAT IN THE BAR...

IF IT ISN'T CLEAR, THEN A BARTENDER WOULD SAY ...
WHAT KIND OF LADY DID YOU DESCRIBE?
WHAT KIND OF MARTINI DID YOU CREATE WITH TANQUERAY'S CHARAC-TERISTICS ...
MINAMI-SAN DIDN'T TEACH ME ANY OF THIS
YOU'RE SO NICE SASAKURA
I DIDN'T THINK OF ANYTHING EXCEPT TO COPY MINAMI-SAN ...
"THIS GLASS OF MARTINI HAS NO EXPRESSION"
EH?
IT'S NOT LIKE THAT ... THE ONLY REASON I TOLD YOU ALL OF THIS IS BECAUSE YOU ARE A CUSTOMER RIGHT NOW

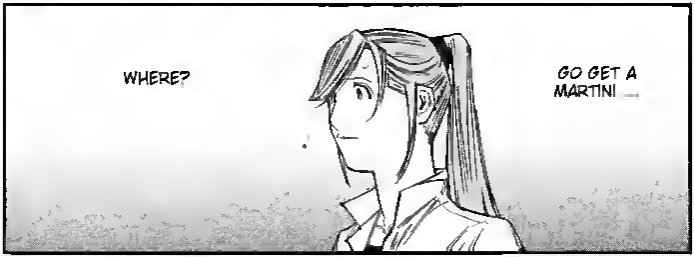

THERE ARE SOME THINGS YOU CAN'T LEARN THROUGH WORDS ALONE
YOU NEED TO FIRST EXPERIENCE AGONY, FALL INTO DOUBT, PUT IN THE EFFORT, AND THINK ABOUT THE PROBLEM. ONLY THEN WILL IT TRULY BECOME YOURS

!
MINAMI-SAN ALSO FEELS THE SAME WAY

IF THIS IS TOO PAINFUL FOR YOU THEN YOU SHOULD PROBABLY ALWAYS SIT ON THE CUSTOMER'S SIDE OF THE BAR. IT'LL BE EASIER THAT WAY


IF YOU HAVE ENERGY TO GET ANGRY, HOW ABOUT WE GO GET A MARTINI?

I DIDN'T THINK YOU WERE A JERK WHO'D MOCK ME LIKE THAT!


WHERE?
GO GET A MARTINI ...

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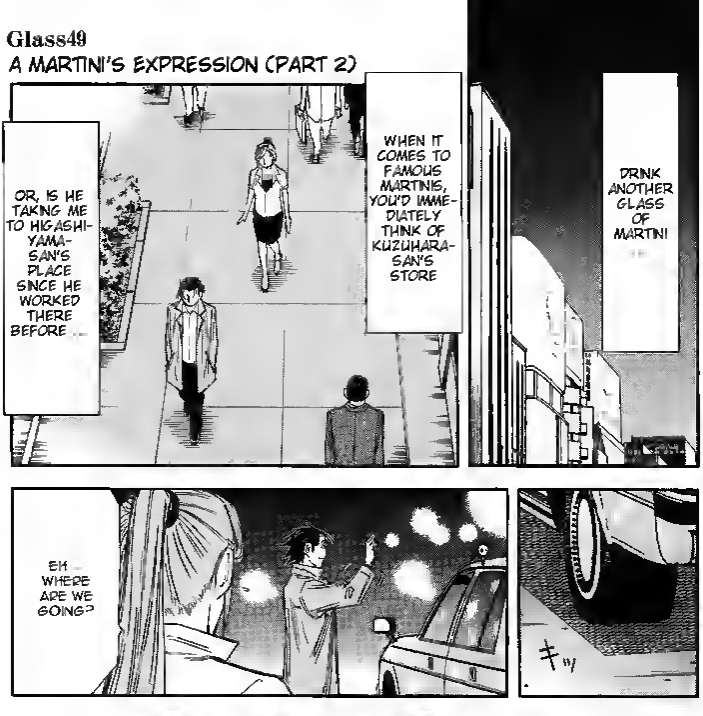
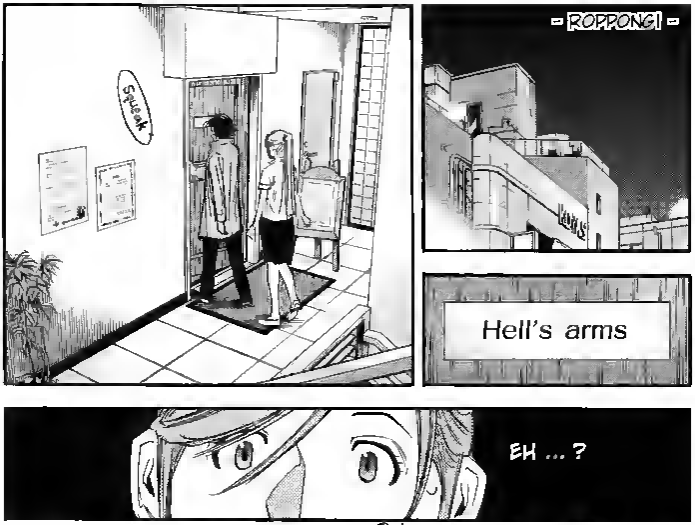
RAWS: DHALIA
CITYSHRIMP.WORDPRESS.COM

Glass49
A MARTINI'S EXPRESSION (PART 2)


DRINK ANOTHER GLASS OF MARTINI
WHEN IT COMES TO FAMOUS MARTINIS, YOU'D IMMEDIATELY THINK OF KUZUHARA-SAN'S STORE
OR, IS HE TAKING ME TO HIGASHIYAMA-SAN'S PLACE SINCE HE WORKED THERE BEFORE...
EH... WHERE ARE WE GOING?
TO ROPPONGI WHEN I WAS STILL AN APPRENTICE LIKE YOU...
MY SENIOR USED TO TAKE ME THERE

Glass49
A MARTINI'S EXPRESSION (PART 2)


Squeak
ROPPONGI
Hell's arms
EH ...?

Ding ding!
Swoosh!
HERE?
Slice!

IS UEHARA-SAN HERE?

Swoosh!
HAHAHA
Ding Ding

Da Da

I SEE. THAT'S A SHAME. I HAVEN'T SEEN HIM IN AGES

!

THE BOSS IS TAKING A BREAK TODAY. HE'S PROBABLY STILL HUNGOVER!

キュル
THIS MIGHT TURN OUT TO BE A GOOD IDEA AFTER ALL
NO
YOU WANTED TO COME HERE TO TRY THE MARTINI OF SOMEONE YOU KNOW, RIGHT? SINCE HE ISN'T HERE, LET'S JUST GO!
THE COCKTAILS HERE PROBABLY WON'T TASTE VERY GOOD
Look
AH
WHAT WOULD YOU LIKE TO ORDER?
I'LL HAVE THE SAME
THEN A MARTINI
ALL RIGHT
Heh

ニュル
VODKA MARTINI!?
REALLY
OUTSIDE OF JAPAN, IT'S VERY COMMON TO SHAKE THE MARTINIS USING VODKA
WE ALWAYS USE VODKA IN OUR MARTINIS

シャカ
シャカ
Pour...
Splash
クルッ
ENJOY
スッ
THIS IS THE MARTINI YOU ORDERED

A MARTINI MADE WITH VODKA SHOULD TASTE SHARPER THAN A MARTINI MADE WITH GIN. BUT IN THIS CASE, THE PEEL MADE THE DRINK MORE REFRESHING AND DELICIOUS!
!
Take ...
Gulp ...
THANKS
IT'S DELI-CIOUS!
I DIDN'T KNOW SUCH A MARTINI EXISTED
Drink ...
AS IT SMOOTHLY SLIDE DOWN THE THROAT, IT LEAVES THE MOUTH WITH A COMPLEX TASTE THAT WAKES YOU UP

YOU CAN SAY THAT FOR EXAMPLE
ANY SPECIFIC BRAND?
PLEASE GIVE ME ANOTHER CAN YOU USE GIN THIS TIME?
THE GIN'S FLAVOR IS IT DIFFERENT DEPENDING ON THE BRAND?
Look
TANQUERAY STICKS WITH THE COMPANY'S ORIGINAL BREWING METHODS. IT IS 4-TIMES DISTILLED, AND HAS A SHARP TASTE
Tanqueray
IMPORTED
BEEFEATER HAS THE MILDEST FLAVOR BOTH THE TASTE AND FRAGRANCE ARE VERY BALANCED
BEEFEATER
DRY GIN

GORDON'S IS LONDON'S TRADITIONAL GIN, IT PACKS A HEAVY FLAVOR

PLYMOUTH USES SEVEN DIFFERENT TYPES OF PLANTS, THERE'S A SUBTLE SWEETNESS TO IT

BOODLES IS A SCOTTISH GIN, BOTH THE FLAVOR AND FRAGRANCE ARE VERY STRONG IT'S GOT A LOT OF CHARACTER

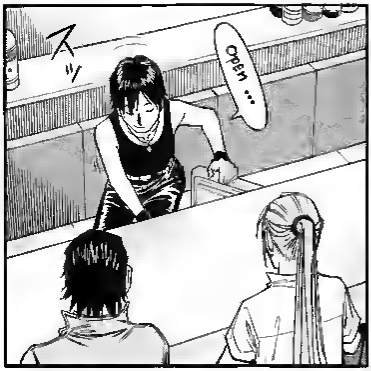
BOMBAY SAPPHIRE HAS A UNIQUE BREWING METHOD IT'S MIXED WITH SUBSTANCES FROM HIGH-QUALITY PLANTS, WHICH GIVES IT A RICH FRAGRANCE

ARE YOU SATISFIED WITH THIS EXPLANATION?
ニヤッ
……
THE VERMOUTH USED TO MATCH THE GIN REGARDLESS OF WHETHER IT'S NOILLY OR CHAMBERY WILL ALSO CHANGE THE MARTINI'S FLAVOR
SORRY, I FORGOT TO INTRODUCE MYSELF. I'M GINZA BAR MINAMI'S KAWAKAMI KYOUKO
ネーこと
AH…
EXCUSE ME... BUT YOU TWO ARE...
MY SENIOR BROUGHT ME HERE SEVERAL TIMES BEFORE
I'M SASAKURA, I USED TO WORK AT BAR KAZE

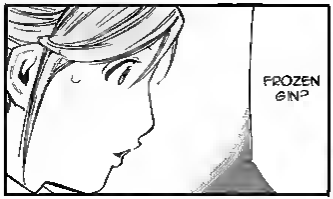
BAR MINAMI IS A FAMOUS BAR, RIGHT? I DOUBT A BARTENDER WHO WORKS THERE CAN LEARN ANYTHING FROM MY COCKTAIL
I'VE LEARNED A LOT FROM YOU
AS I EXPECTED YOU GUYS ARE BARTENDERS TOO

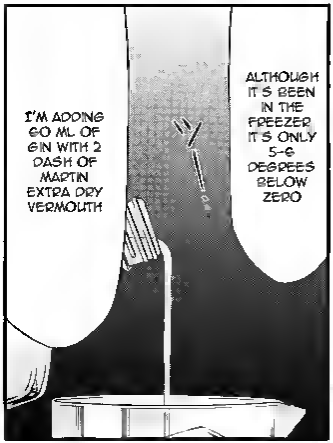
I'VE ONLY WORKED HERE FOR THREE YEARS, I'M STILL A NEWBIE
I'M KANAGI YURI

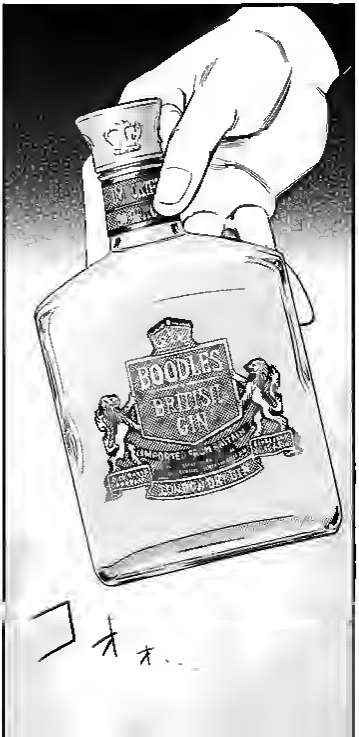
HE WORKED AS LONG AS I HAVE BUT SHE'S GOT WAY MORE SKILLS THAN I DO...
HER COCKTAIL MAKING SPEED, HOW SHE SERVED US WITH EASE, AND HER KNOWLEDGE OF LIQUOR...
AND MOST IMPORTANTLY, THE COCKTAIL'S TASTE
SO, WHAT BRAND OF GIN WOULD YOU LIKE?
Hold Tight ...
I'LL LET YOU DECIDE! PLEASE MAKE ME A DELICIOUS MARTINI!


OKEH ...

I'LL HAVE THE SAME
AND FOR YOU?

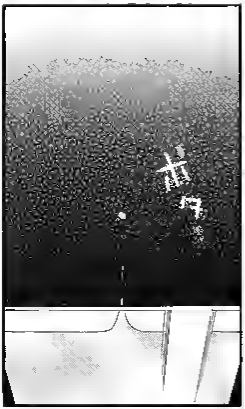

FROZEN GIN?


I'M ADDING 60 ML OF GIN WITH 2 DASH OF MARTIN EXTRA DRY VERMOUTH
ALTHOUGH IT'S BEEN IN THE FREEZER IT'S ONLY 5-6 DEGREES BELOW ZERO

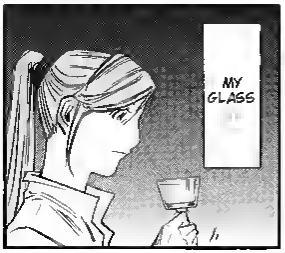

BOODLES
BRITISH
GIN

ALLOW TEMPE-RATURE TO RISE?
SO IT'S ADDING HARD LIQUOR TO HARD LIQUOR STIRRING FOR A LONGER PERIOD OF TIME WOULD ALLOW THE TEMPERATURE TO RISE
キュル
キュル
ALSO, THE ICE CAN HELP KEEP IT AT THAT TEMPERATURE
WHEN GIN RISES FROM -5 TO 1 DEGREES CELSIUS, BOTH ITS HIDDEN FLAVOR AND TASTE WILL BE RELEASED
BE-CAUSE
EVEN IF YOU USE THE SAME INGREDIENTS, YOU WON'T BE ABLE TO RECREATE THE FLAVOR!
WE'RE IN THE SAME INDUSTRY, AND YET YOU TOLD US EXACTLY HOW TO MAKE IT IS THAT OK...
WHEN IT COMES TO SHAKING AND STIRRING I ONLY THINK ABOUT HOW IT CAN LOWER TEMPE-RATURE

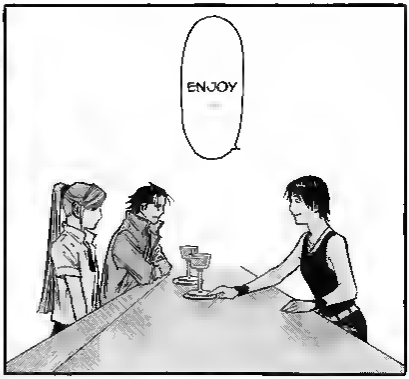
THIS GLASS OF MARTINI IS "MY GLASS OF MARTINI"

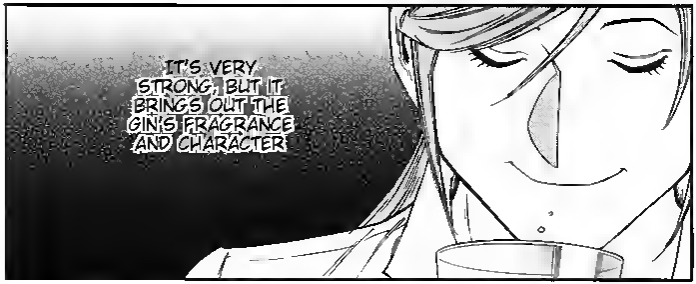


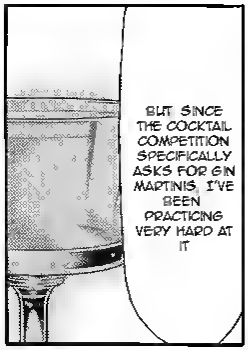
MY GLASS OF MARTINI...
!

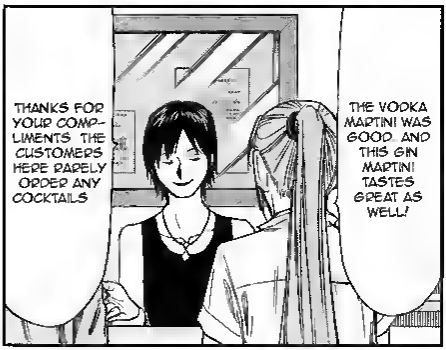

MY GLASS

ゴ
?


ENJOY


IT'S VERY STRONG, BUT IT BRINGS OUT THE GIN'S FRAGRANCE AND CHARACTER


BUT SINCE THE COCKTAIL COMPETITION SPECIFICALLY ASKS FOR GIN MARTINIS, I'VE BEEN PRACTICING VERY HARD AT IT


THANKS FOR YOUR COMPLIMENTS. THE CUSTOMERS HERE RARELY ORDER ANY COCKTAILS
THE VODKA MARTINI WAS GOOD, AND THIS GIN MARTINI TASTES GREAT AS WELL!

COCKTAIL COMPETITION? ARE YOU GOING TO ENTER HOTEL BISHOP'S COCKAIL COMPETITION NEXT MONTH?
YOU'RE GOING TO ENTER TOO?
MARTINI REALLY IS A COCKTAIL THAT CAN FULLY EXPRESS A BARTENDER'S PERSONALITY
THEN, WHAT KIND OF BAR-TENDER DO YOU THINK I AM?
Look
DETER-MINED SMART
ENERGETIC AND HATES TO LOSE

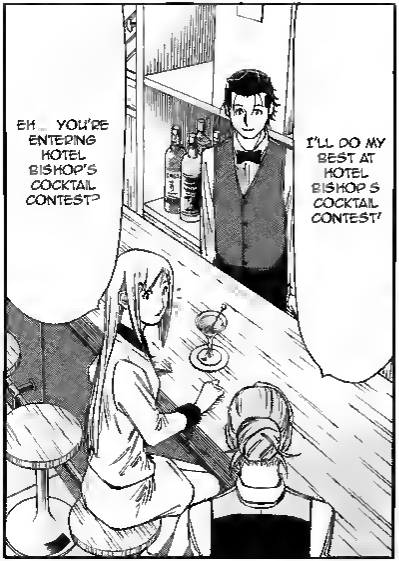
OH REALLY... YOU KNOW YOU SHOULDN'T JUDGE A BOOK BY ITS COVER!
THAT'S BECAUSE UNLIKE YOU, I'M NOT A BARTENDER WHO STAYS IN A FAMOUS BAR AND TRAINS SLOWLY IN LEISURE
BUT... I THINK I UNDERSTAND NOW... WHY THE MARTINI I MADE HAD "NO EXPRESSION"
BUT, I DON'T EVEN KNOW WHAT KIND OF BARTENDER I AM NOR DO I KNOW WHAT KIND OF BARTENDER I WANT TO BECOME
I JUST NEED TO MAKE MY OWN MARTINI...

MARTINI IS A COCKTAIL THAT WILL FORCE A BARTENDER FOR THE FIRST TIME, TO STOP AND THINK CAREFULLY
?
I REMEMBER
SASAKURA, DO YOU KNOW WHAT DEFINES A MARTINI

ANYTHING THAT IS PUT INSIDE A MARTINI GLASS IS CONSIDERED A MARTINI
THERE ARE FRUIT MARTINIS, AND EVEN CHOCOLATE MARTINIS
WHICH IS TO SAY, ANY COCKTAIL CAN BE CALLED A MARTINI
PRECISELY IN OTHER WORDS, A MARTINI'S EXPRESSION REPRESENTS BARTENDER'S EXPRESSION
AN APPRENTICE HAVE IN APPRENTICE'S MARTINI
EXPERIENCED BARTENDER ALSO HAVE THEIR OWN TYPE OF MARTINI

THE POINT HERE IS TO KNOW YOURSELF
KITAGATA-SAN...
MAYBE ONLY MARTINI
IS A COCKTAIL THAT CAN NEVER BE COMPLETED!

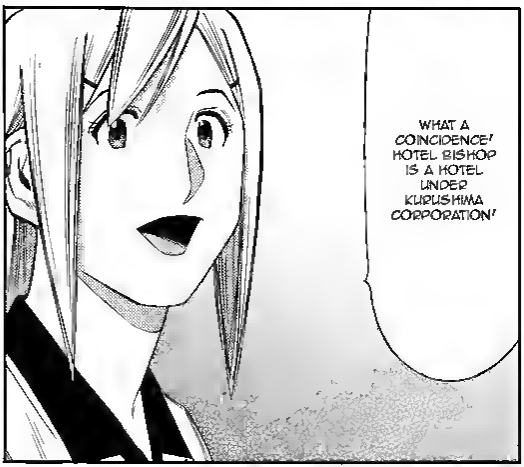
Stare~
AH ...
MM ...
SASAKURA! YOU'RE THE ONE WHO ASKED ME TO COME. I WON'T LET YOU RUN AWAY!
Sniff ...
WELL ... I STILL HAVE WORK TOMOR-ROW. I'LL BE GOING
I FORGOT SHE'S AN ALCHY
OH NO
NEXT DAY
AH~ SORRY YOU HAD TO PAY FOR THE BILL LAST NIGHT


EH... YOU'RE ENTERING HOTEL BISHOP'S COCKTAIL CONTEST?
I'LL DO MY BEST AT HOTEL BISHOP'S COCKTAIL CONTEST!

HERE'S SOME TAKOYAKI TO MAKE UP FOR IT
Haungfung

THAT'S WAY TOO CHEAP!

...
Say what ...


WHAT A COINCIDENCE! HOTEL BISHOP IS A HOTEL UNDER KUROSHIMA CORPORATION!

SCANLATED: CITYSHRIMP
RAWS: DHALIA
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Hell's arms
Ding Ding
Woosh
Woosh
OH! SASAKURA WAS HERE? I GUESS HE CAME BACK FROM FRANCE
YEA...
Woosh
THE GLASS OF GODS!
HE he
GLASS OF GODS?
Ding Ding

Glass50
LEMON AND OLIVE

WHAT KIND OF BARTENDER DO YOU WANT TO BECOME?
SO YOU'RE ZAP KAZE'S NEW BAR-TENDER?
I WANT TO BECOME A BARTENDER WHO CAN CREATE COCKTAILS THAT WILL HEAL THE CUSTOMERS' SOULS
GLASS OF GODS ...
H... ?

HE'S A WEIRDO ONE. AFTER I TOLD HIM UEHARA-SAN'S MARTINI IS GREAT, HE WANTED TO COME HERE NO MATTER WHAT
HEH HEH...
IS HE OKAY? DID YOU MAKE HIM CLEAN THE REST-ROOM TOO OFTEN? SEEMS LIKE THE BLEACH IS GETTING TO HIM.
I HEARD THAT EVEN THOUGH YOUR BAR ISN'T FAMOUS, THE COCKTAILS ARE [illegible].
WHICH MEANS THE COCKTAILS ARE TERRIBLE. IT'S LIKE TAKING A TRIP TO HELL!
TOO BAD, KID! THIS PLACE IS CALLED HELL'S ARMS!

HE DIDN'T LAUGH ...
Eh ...
Haa haa

HE'S NOTHING BUT A POSER
POSER? FROM WHAT I CAN REMEMBER, HE WOULDN'T STOP STARING WITH HIS SHARP EYES!

I KNEW HE WAS A WEIRD BARTENDER THE FIRST TIME I MET HIM
Um ...

HOW ARRO-GANT
AND HE CAME WITH A YOUNG GIRL BARTENDER

SO HE WON A COCKTAIL COMPE-TITION BEFORE ...

HE ONLY STARTED TO CHANGE AFTER HE WON A COCKTAIL COMPE-TITION IN EUROPE

HE HE ESPE-CIALLY THE EYES!
YURI, DO YOUR BEST! YOU TWO ARE SURPRISINGLY SIMILAR!
THEY LOOK COLD, BUT UNDERNEATH YOU'RE BOTH SERIOUS AND DETERMINED — THOSE ARE THE EYES OF AN EXCELLENT BARTENDER
HEY BARTENDER! I WANT SOMETHING HARD. HOW ABOUT A MARTINI!
HEARING THAT MAKES ME HATE HIM EVEN MORE

*NOTE: HE PULLED A LAME PUN. DID MY BEST TO TRANSLATE

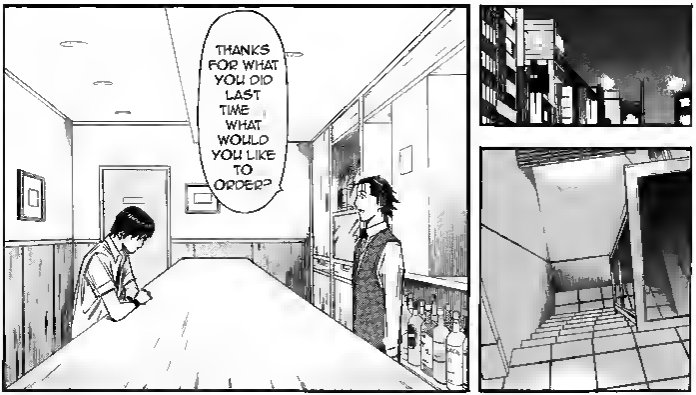
Ding D Ng
AN OLD MAN'S LAME JOKE... WILL MAKE THE COCKTAIL TASTE WORSE
Slump
OH...
YOU WANT A "MA"RTINI ... THEN I'D HAVE TO "MA"KE YOU WAIT A BIT!
YEA?
BOSS...
BOSS, CAN I LEAVE EARLY TODAY?
OK! THERE'S ONLY ONE MONTH UNTIL THE COMPETITION, PRACTICE HARD!
IT WON'T MAKE ME ANY BETTER BY PRACTICING THOSE FANCY MANEUVERS
HA HA ... THAT'S TRUE
WHIP
WHIP

GO TO THAT GUY'S STORE
WHY DON'T YOU CHECK OUT SASAKURA'S PLACE AND RELAX!
WIFE ...
BUT, I CAN'T STAY AT AN OBSCURE BAR LIKE HELL'S ARMS FOREVER I WON'T BE ABLE TO OPEN MY OWN BAR THIS WAY
THERE ARE LOTS OF CUTE GIRLS!
NO PROBLEM! NO PROBLEM!
EVEN THOUGH I DIDN'T HAVE ANY RECOMMENDATION, UEHARA-SAN STILL HIRED ME JUST BECAUSE WE'RE BOTH FROM OKINAWA
I OWE UEHARA-SAN ...
WITH YOUR LOOKS, YOU CAN EASILY MAKE THE BIG BUCKS!
YOU'RE AWFULLY CUTE! INTERESTED IN WORKING AT A NIGHT CLUB?
GU...

HA?
BEAT IT, SCUM!
六本木駅
Roppongi Sta.
OR ELSE...
Tap...
I HAVE TO WIN THIS COMPETITION NO MATTER WHAT
IN ORDER TO GAIN SOMEONE'S RECOGNITION
I'M KANAGI YURI, A PROFESSIONAL BARTENDER

I'LL BECOME ONE OF THEM
A SCUM THAT DRIFTS THROUGH THE CITY AT NIGHT

——NEXT DAY——


THANKS FOR WHAT YOU DID LAST TIME. WHAT WOULD YOU LIKE TO ORDER?

GIVE ME SOMETHING THAT CAN HELP ME WIN THE COCKTAIL COMPETITION
COMPARED TO HEALING SOULS I'M MORE INTERESTED IN WINNING COMPETITIONS
!
NO...
Clang ...
...JUST KIDDING, I'LL HAVE A MARTINI

HOW ABOUT I MAKE YOU A COCKTAIL...
THAT CAN HELP YOU WIN ANY COMPETITION?
Clang...

!

SECRET...?

BUT THAT'S ONLY IF YOU UNDERSTAND THE SECRET...

KANAGI-SAN WHY DO YOU WANT TO WIN?
EVEN IF IT'S A SMALL COMPE-TITION I WANT TO WIN SO OTHERS WILL KNOW MY NAME
THAT WAY IT'LL BE EASIER FOR ME TO FIND WORK AT A FAMOUS BAR
AS OF NOW I HAVE NOTHING
"I HAVE NOTHING" I GUESS EVERYONE THINKS THAT WAY AT ONE POINT IN THEIR LIVES
YOU CAN'T ACHIEVE YOUR DREAMS AT UEHARA-SAN'S BAR?
SIGH...
MY BOSS IS AN EXCELLENT BARTENDER BUT HE'S A NICE GUY WHO'S SATISFIED WITH OWNING A SMALL BAR
A NICE GUY IS THAT SO?
SHUFFLE

"HOW STRONG SHOULD IT BE" THAT QUESTION ALONE IS A LOT TO THINK ABOUT

SPEAKING OF MARTINIS, WHAT DO MOST BARTENDERS EMPHASIZE?

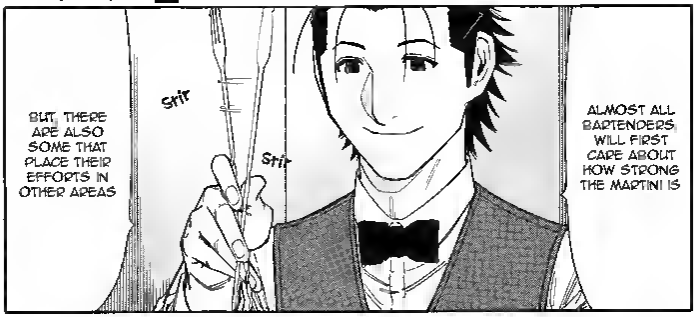
SHAKEN?

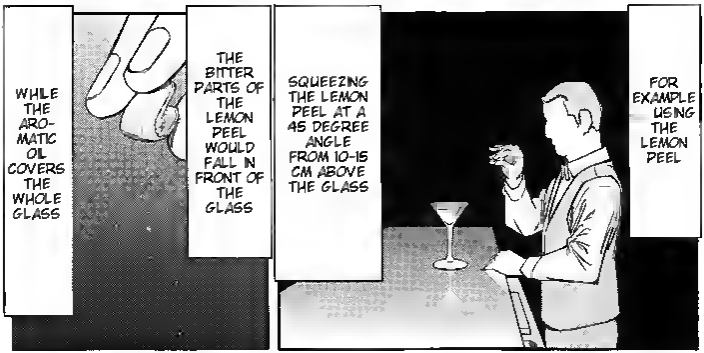
VERMOUTH IS ONLY USED TO ADD FRAGRANCE. THE BASE IS TAL'MOST PURE GIN. IT HAS THE SHARPEST FLAVOR
THE STRONGEST MIXING METHOD INVOLVES DABBING THE SIDES OF THE GLASS WITH VERMOUTH OR SOAKING THE ICE IN IT. THIS IS CALLED VERMOUTH RINSE

RIGHT...

BUT MOST PEOPLE USE A 4 TO 1 RATIO NOW, SO IT'S NOT TOO STRONG

THERE'S ALSO THE CHURCHILL MARTINI, WHERE YOU DRINK GIN WHILE LOOKING AT A BOTTLE OF VERMOUTH...


ALMOST ALL BARTENDERS WILL FIRST CARE ABOUT HOW STRONG THE MARTINI IS
Stir
Stir
BUT, THERE ARE ALSO SOME THAT PLACE THEIR EFFORTS IN OTHER AREAS

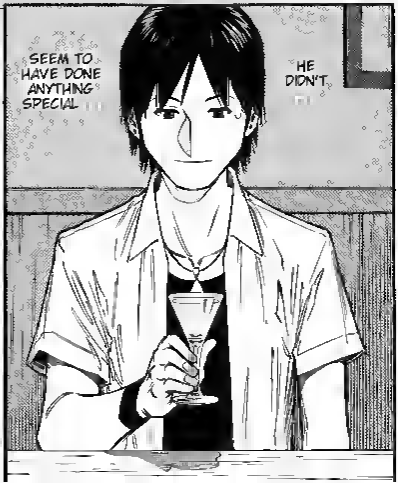

FOR EXAMPLE USING THE LEMON PEEL
SQUEEZING THE LEMON PEEL AT A 45 DEGREE ANGLE FROM 10-15 CM ABOVE THE GLASS
THE BITTER PARTS OF THE LEMON PEEL WOULD FALL IN FRONT OF THE GLASS
WHILE THE AROMATIC OIL COVERS THE WHOLE GLASS

THIS TECHNIQUE WAS INVENTED BY "MR MARTINI" IMAI KIYOSHI
YES SOME PEOPLE WOULD ALSO TOSS THE WHOLE PEEL INTO THE GLASS TO INTENTIONALLY ADD SOME BITTERNESS

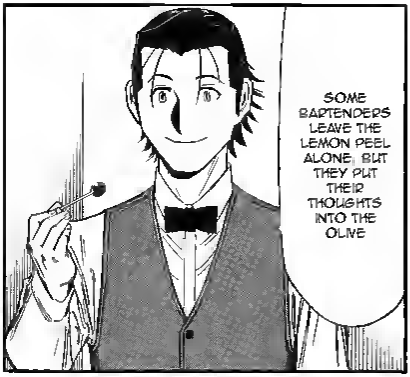
ENJOY
THIS IS A
MARTINI

Stare

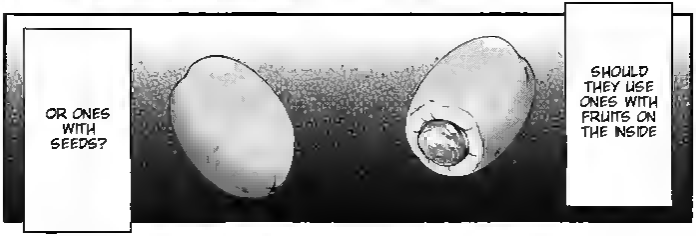
JAME


SEEM TO
HAVE DONE
ANYTHING
SPECIAL...
HE
DIDN'T.

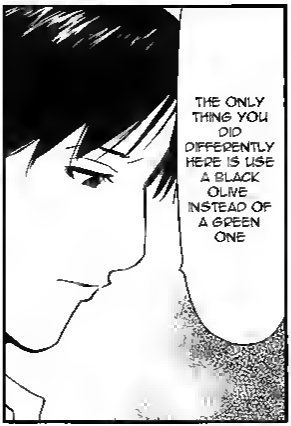
IT'S DELICIOUS, BUT ...
Gulp ...
!?
THIS GLASS OF MARTINI ... WHY DID YOU SAY IT CAN WIN ANY COMPETITION?
YES PLEASE
EVEN THOUGH YOU HAVEN'T FINISHED WANT TO TRY THE NEXT DRINK?


SOME BARTENDERS LEAVE THE LEMON PEEL ALONE, BUT THEY PUT THEIR THOUGHTS INTO THE OLIVE

PLEASE TRY THIS

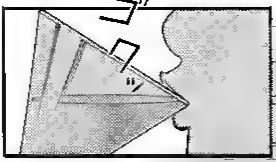

SHOULD THEY USE ONES WITH FRUITS ON THE INSIDE
OR ONES WITH SEEDS?

YEP


THE ONLY THING YOU DID DIFFERENTLY HERE IS USE A BLACK OLIVE INSTEAD OF A GREEN ONE

SHOULD THEY WASH AWAY THE OLIVE'S SOURNESS, OR UTILIZE IT

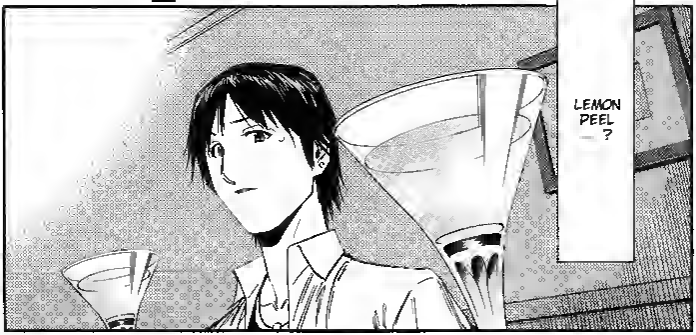
……
Take ...

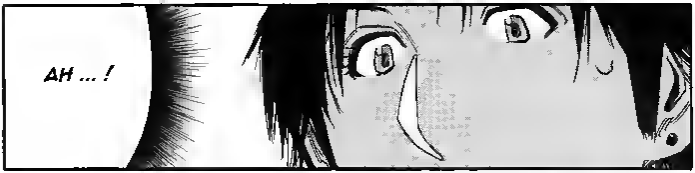

ゴク
"

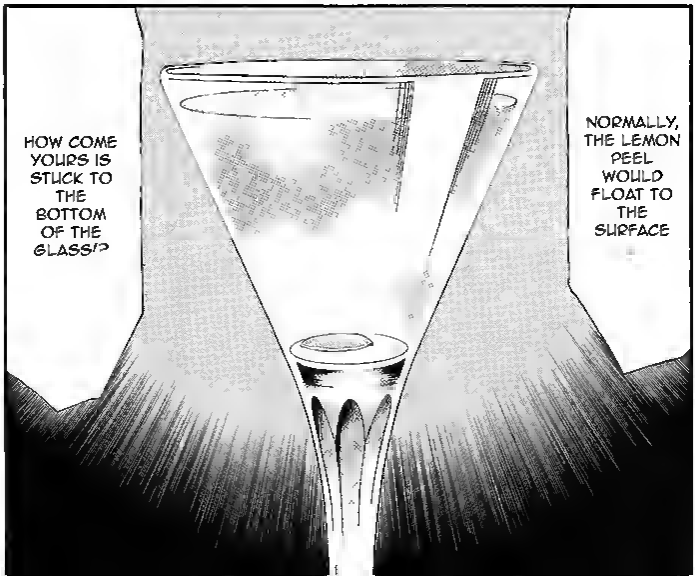
THIS IS BUCKEYE MARTINI

IF YOU LEAVE IT IN THE GLASS, IT'S HARD TO DRINK THE COCKTAIL. BUT IF YOU EAT IT, YOU DON'T KNOW WHERE TO PUT THE FORK
BUT THE OLIVE ITSELF IS A PAIN
THERE'S LOTS OF OLIVE OIL IN THIS COCKTAIL, THE FLAVOR IS VERY RICH

WHAT OF IT?
Thud ...
WHY IS THIS COCKTAIL CALLED BUCKEYE MARTINI ...
IT'S BECAUSE THE BLACK OLIVE LOOKS LIKE THE BIG, ROUND EYES OF A BUCK
BUT MORE IMPORTANTLY, A PERSON NEEDS TO EXAMINE EVERYTHING WITH EYES AS CLEAR AS A BUCK'S
THAT WAY, THEY WON'T MISS EVEN THE SMALLEST DETAIL
ARE YOU MOCKING ME!? WHAT'RE YOU TRYING TO SAY?
DID YOU NOTICE ANYTHING STRANGE ABOUT THE LEMON PEEL IN THAT FIRST GLASS OF MARTINI?
.....


LEMON PEEL ...?


AH ...!


HOW COME YOURS IS STUCK TO THE BOTTOM OF THE GLASS!?
NORMALLY, THE LEMON PEEL WOULD FLOAT TO THE SURFACE

WHEN I SLICED OFF THE INNER PARTS OF THE LEMON PEEL, I MADE IT INTO THE SHAKE OF A CUP
THIS IS A SIMPLE TRICK
BUT BY DOING SO, THE CUSTOMERS WON'T HAVE TO DEAL WITH A FLOATING LEMON PEEL WHEN THEY DRINK
DO YOU KNOW WHO TAUGHT ME THIS?
UH...
NOT ONLY BAR-TENDERS
BUT ANYONE IN THE SERVICE INDUSTRY SHOULD HAVE...

A PAIR OF GOOD EYES! TO [redacted] DETAILS THAT NORMAL PEOPLE CAN'T
BARTENDERS CAN HAVE DIFFERENT GOALS. BUT IN THE END, IT ALL COMES DOWN TO EXPERIENCE... GOT THAT KID?
MY BOSS... HE NEVER TAUGHT ME ANYTHING THAT DEEP...
HE WOULD TELL CUSTOMERS THESE THINGS. BUT TOWARD HIS OWN APPRENTICE, HE WILL CHOOSE TO WAIT PATIENTLY
BECAUSE BARTENDERS NEED OPPORTUNITIES LIKE THIS TO TRAIN THEIR EYES
!

KANAGI-SAN, YOU WORK AT A GREAT BAR. PLEASE DO YOUR BEST AT THE COMPETITION!
SINCE MARTINI IS A COCKTAIL THAT CAN LEAVE A PAGE IN HISTORY
EVEN WITH THE SLIGHTEST CHANGE TO THE LEMON PEEL OR OLIVE!

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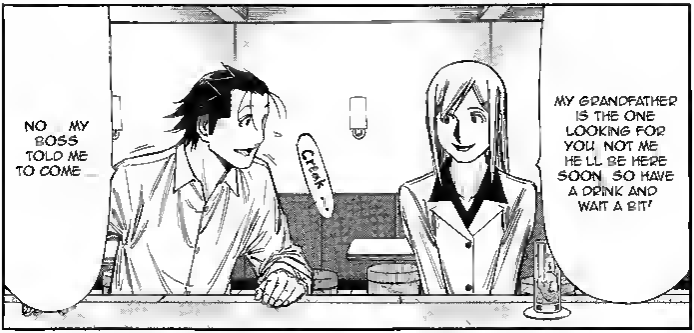
Glass51
SUMMER . TASTE OF THE SECOND GLASS

バーテンダー

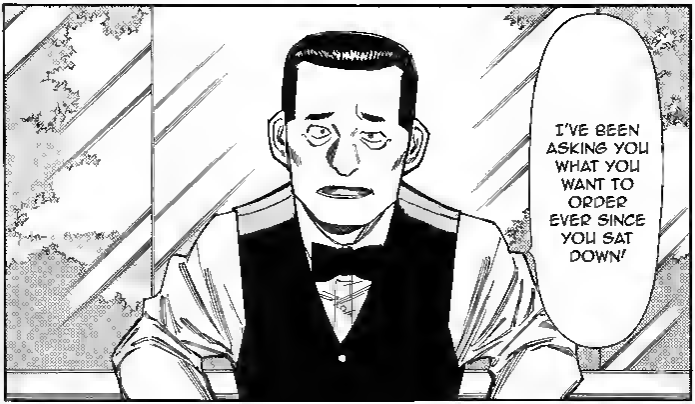
IT JUST HAD TO BE A BLAZING HOT DAY TOO...
AND I RUN OUT OF GAS TALK ABOUT BAD LUCK!
Huff
Huff
ONLY 500 METERS MORE TIL THE GAS STATION
Ring ring...
HM
So hot ...
DANG IT!
ARE ALL OLD PEOPLE THIS INCONSIDERATE?
WHAT? RIGHT NOW? BUT I'M PREPARING TO OPEN
Beep!
HELLO AH BOSS!
HE HUNG UP ON ME...
Beep ...!

SO IT'S HERE...
HOTEL BISHOP
TIRED~
Whew, cool air
EH? WHY RE YOU HERE!
WHAT TOOK YOU!?


NO MY BOSS TOLD ME TO COME
Creak
MY GRANDFATHER IS THE ONE LOOKING FOR YOU NOT ME HE'LL BE HERE SOON SO HAVE A DRINK AND WAIT A BIT!

SIR

SO THEY KNOW EACH OTHER
Eh ...
I KNOW MY GRANDFATHER ASKED YOUR BOSS TO CALL YOU HERE


I'VE BEEN ASKING YOU WHAT YOU WANT TO ORDER EVER SINCE YOU SAT DOWN!

.....
Turns
OH — A MOJITO
AH, SORRY — IF YOU HAVE FRESH MINT, THEN A GLASS OF MOJITO PLEASE!
I WANT A GLASS OF WATER —
AH —
THERE, MOJITO

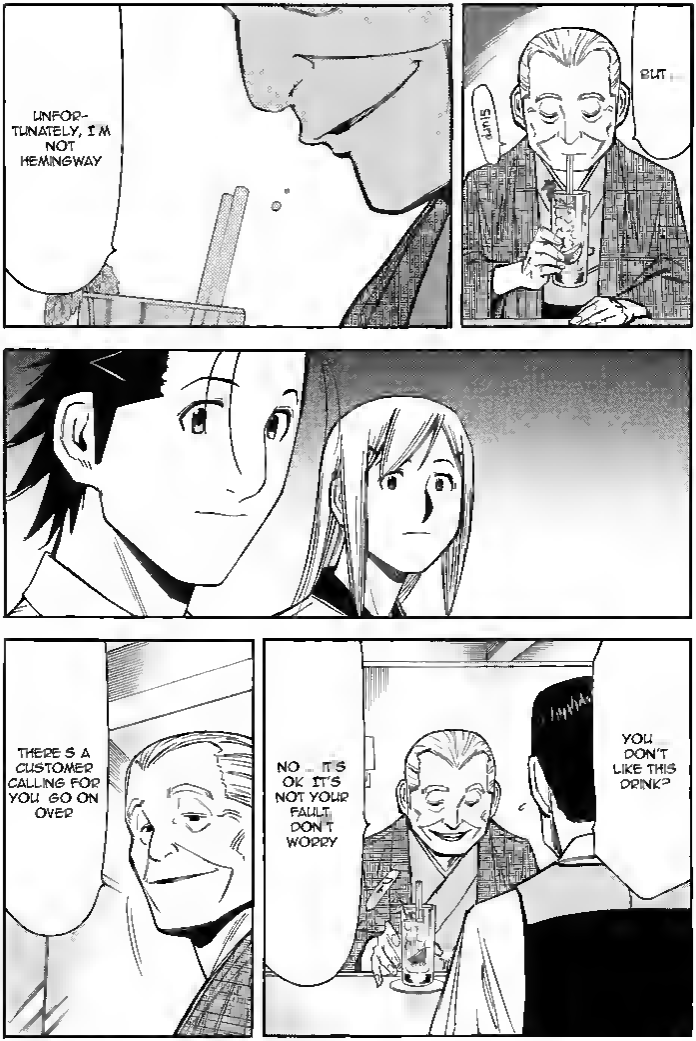
I GUESS I ASKED FOR SOMETHING TOO TROUBLE-SOME
AS A BARTENDER IT'S COMMON COURTESY NOT TO ORDER A DRINK THAT TAKES SO MUCH EFFORT TO MAKE
BUT IT'S JUST TOO HOT TODAY
I DON'T THINK HE KNOWS YOU'RE A BARTENDER
THEN AGAIN, HE'S WAY TOO RELAXED!
Yawn~
WHAT? DID YOU JUST GET HERE?
AH...!
Scare
Creak...
MAY I ASK WHY DID YOU GO OUT OF YOUR WAY TO GET ME HERE...
Caught me by surprise...

LET ME GET A DRINK FIRST!
!
YEA
HEY YOU OVER THERE
……
スタスタスタ
YOU, YOU'RE THE CHAIRMAN!

YES SIR!
Bow
IS THAT A MOJITO? GIVE ME THE SAME THING
ガシッ
ガシッ
Float ...
WHAT KIND OF COCKTAIL IS MOJITO?
UH IT'S A DRINK WHERE YOU PUT MINT INTO THE GLASS, CRUSH IT, THEN ADD RUM, LIME, SUGAR, AND CLUB SODA
ガシッ

IT'S A COCKTAIL HEMINGWAY LIKES!
RI, RIGHT! I REMEMBER
EH ...
YES
IN 1904, HEMINGWAY, A FISHING ENTHUSIAST, WENT TO CUBA

HEMINGWAY'S WORDS POPULARIZED MOJITO AND MADE IT KNOWN TO THE WORLD
WHEN HE GO TO BAR BODEGUITA, HE'LL GET MOJITOS
IN THE MORNINGS, HE'LL DRINK DAIQUIRI WHEN HE GO TO FLORIDITA (A RESTAURANT IN HAVANA)
"MY DAIQUIRI IN EL FLORIDITA"
"MY MOJITO IN LA BODEGUITA DEL MEDIO"
Take ...
YOU YOU'RE RIGHT. THIS IS A MOJITO. PLEASE ENJOY


UNFOR-
TUNATELY, I'M
NOT
HEMINGWAY
BUT...
SLURP
YOU
DON'T
LIKE THIS
DRINK?
NO - IT'S
OK IT'S
NOT YOUR
FAULT.
DON'T
WORRY
THERE'S A
CUSTOMER
CALLING FOR
YOU. GO ON
OVER

MM... IT IS
SASAKURA THIS IS A NICE BAR... RIGHT?
OK
?
THIS IS A GOOD BAR TO HAVE A SMALL DRINK IN THE MORNING
THROUGH THIS WINDOW YOU CAN SEE THE COURTYARD THE SUMMER SUNSHINE AND A GROVE OF TREES IT'S HARD TO IMAGINE THAT WE'RE IN THE MIDDLE OF THE CITY
AND DELICIOUS DRINKS
THIS BAR HAVE A BEAUTIFUL VIEW

Look ...
BUT, IT'S MISSING ONE IMPORTANT ELEMENT
?
A BARTENDER

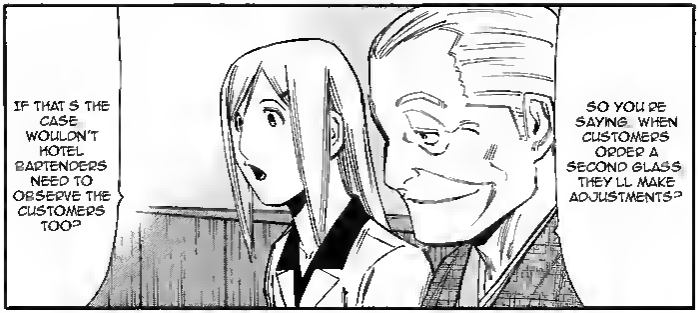
PERHAPS I JUST DIDN'T TRAIN THEM RIGHT!
Heh Heh
OH YEA, THIS HOTEL IS
HOTEL BISHOP IS A HOTEL UNDER KURUSHIMA CORPORATION!
WHY'RE ALL OLD PEOPLE LIKE THIS
COME PICK UP YOUR SCOOTER SOME OTHER TIME
WH, WHERE RE WE GOING? I'VE ONLY HAD A FEW SIPS, BUT NOW I CAN'T DRIVE
LET'S GO!
TAP

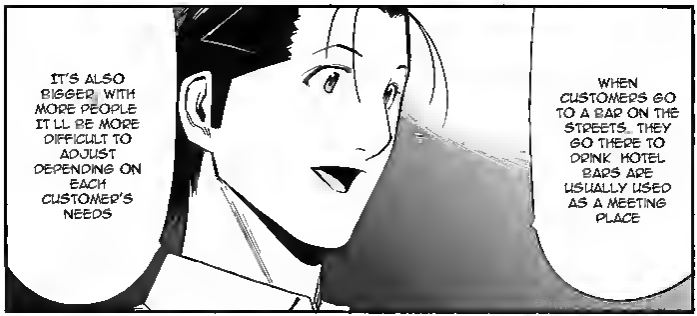
鉄産M'Sビル
DON'T JUST STAND THERE GO OPEN UP THE STORE!
IF THIS IS WHERE YOU WANTED TO COME, WHY DIDN'T WE JUST MEET UP HERE...
AND, CAN YOU GUYS COME DURING BUSINESS HOURS?
MY GRANDFATHER WANTED YOU TO TRY THAT HOTEL'S DRINKS
WHY?
YOU'LL FIND OUT SOON ENOUGH
SIGH~ WHAT AN INCONSIDERATE CUSTOMER! ALL RIGHT LET ME CHANGE AND PREPARE!
MAKE ME A MOJITO FIRST!
EH...?

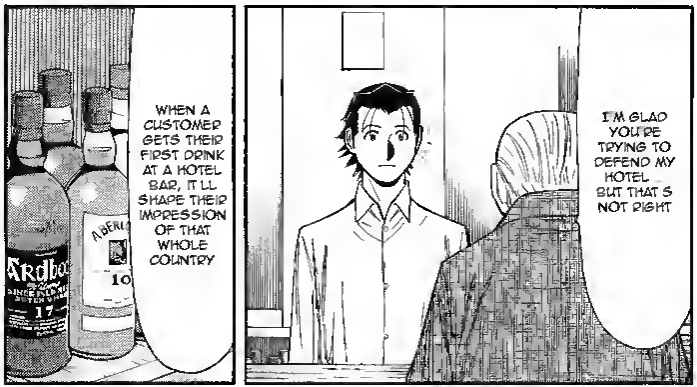
I SEE
THEN I
WON'T
CHANGE
YET I'LL
MAKE THE
COCKTAIL
RIGHT AWAY
PUT
CRUSHED
MINT
LEAVES
INTO THE
SHAKER
ADD SUGAR,
LIME, AND
RUM, THEN
SHAKE
FIRST
POUR
THE
DRINK
INTO THE
GLASS
THEN ADD
SOME
CRUSHED
ICE AND
FRESH
MINT
LEAVES
I ADDED
45 ML OF
RUM, SO IT
HAS A
SOLID
TASTE
Havana Club
SILVER DRY
ENJOY
Puch

THIS IS MOJITO
AHH! THIS DRINK...
Gulp...

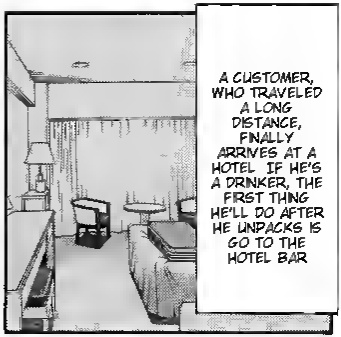
THE MINT IS VERY REFRESHING AND FRESH. THERE'S NO BITTERNESS TO IT
THE CUBAN SUN. CARIBBEAN SEA BREEZE...
THIS GLASS IS FILLED WITH SUMMER
IT'S LIKE NIGHT AND DAY COMPARED TO THAT OTHER MOJITO. IT'S WILD, BUT THE TASTE IS DELICATE
YOU'RE WRONG THIS TASTE ESPECIALLY GOOD BECAUSE IT'S YOUR SECOND GLASS OF MOJITO
SECOND GLASS?
EVEN THE BEST BARTENDER WHEN FACED WITH A NEW CUSTOMER, CAN'T IMMEDIATELY TELL WHAT THEY LIKE SO WE OBSERVE THEM WHEN WE GIVE THEM THEIR FIRST DRINK
IS THERE TOO MUCH ALCOHOL? HOW ABOUT THE SWEETNESS? IS THE BASE LIQUOR WHAT THEY EXPECTED?

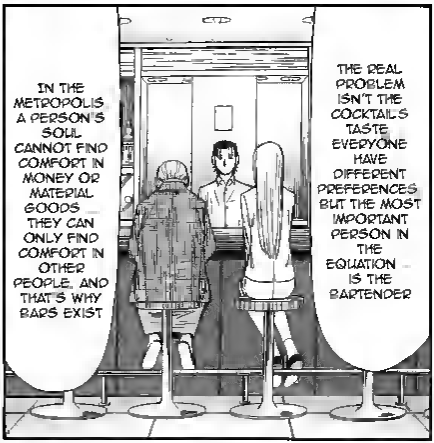

IF THAT'S THE CASE WOULDN'T HOTEL BARTENDERS NEED TO OBSERVE THE CUSTOMERS TOO?
SO YOU'RE SAYING, WHEN CUSTOMERS ORDER A SECOND GLASS, THEY'LL MAKE ADJUSTMENTS?

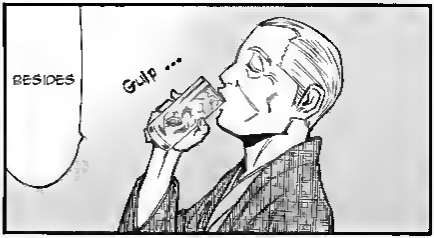

IT'S ALSO BIGGER, WITH MORE PEOPLE IT'LL BE MORE DIFFICULT TO ADJUST DEPENDING ON EACH CUSTOMER'S NEEDS
WHEN CUSTOMERS GO TO A BAR ON THE STREETS, THEY GO THERE TO DRINK. HOTEL BARS ARE USUALLY USED AS A MEETING PLACE


WHEN A CUSTOMER GETS THEIR FIRST DRINK AT A HOTEL BAR, IT'LL SHAPE THEIR IMPRESSION OF THAT WHOLE COUNTRY
I'M GLAD YOU'RE TRYING TO DEFEND MY HOTEL BUT THAT'S NOT RIGHT

AT THAT TIME, IF HE SEES A FRIENDLY BARTENDER, HE'LL FEEL WELCOMED IN THIS COUNTRY

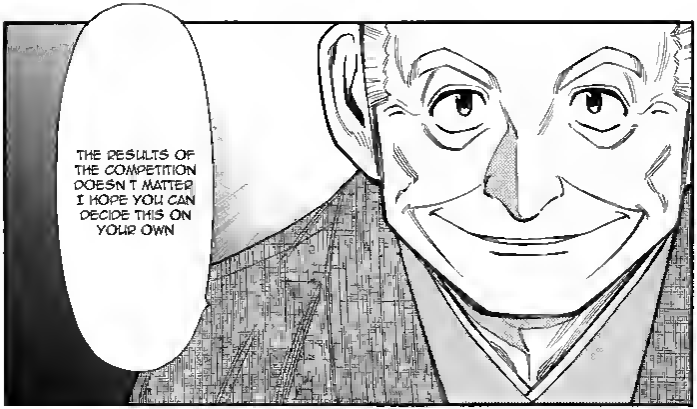

A CUSTOMER, WHO TRAVELED A LONG DISTANCE, FINALLY ARRIVES AT A HOTEL. IF HE'S A DRINKER, THE FIRST THING HE'LL DO AFTER HE UNPACKS IS GO TO THE HOTEL BAR


IN THE METROPOLIS A PERSON'S SOUL CANNOT FIND COMFORT IN MONEY OR MATERIAL GOODS — THEY CAN ONLY FIND COMFORT IN OTHER PEOPLE, AND THAT'S WHY BARS EXIST
THE REAL PROBLEM ISN'T THE COCKTAIL'S TASTE. EVERYONE HAVE DIFFERENT PREFERENCES BUT THE MOST IMPORTANT PERSON IN THE EQUATION — IS THE BARTENDER


BESIDES
Gulp ...

I DON'T HAVE MUCH TIME LEFT
Dink ...
AN OLD MAN MIGHT NOT HAVE THE CHANCE TO DRINK A SECOND GLASS
Ah ha ha ha ha
WE HOPE SASAKURA CAN HELP US PICK A BARTENDER FOR OUR NEW HOTEL!
THAT'S WHY, THE COCKTAIL COMPE-TITION WILL BE HELD AT MY HOTEL!
...?
Heh ...
WANT ME TO PICK
What ...

I NEED TO PICK SOMEONE FROM THIS COMPETITION...
SKILLS MAY BE IMPORTANT, BUT I'M MORE INTERESTED IN FINDING AN ENTHUSIASTIC PASSIONATE PERSON
I HAVE ONE PERSON IN MIND ALREADY. AS FOR THE OTHER...
WHO SHOULD I CHOOSE...


THE RESULTS OF THE COMPETITION DOESN'T MATTER I HOPE YOU CAN DECIDE THIS ON YOUR OWN

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RAWS: DHALIA
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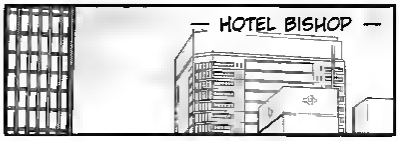
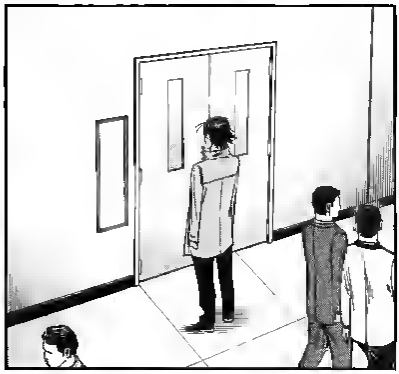
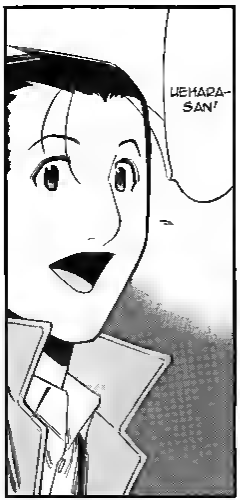
HOTEL BISHOP
COCKTAIL COMPETITION
CONTESTANT WAIT ROOM


— HOTEL BISHOP —

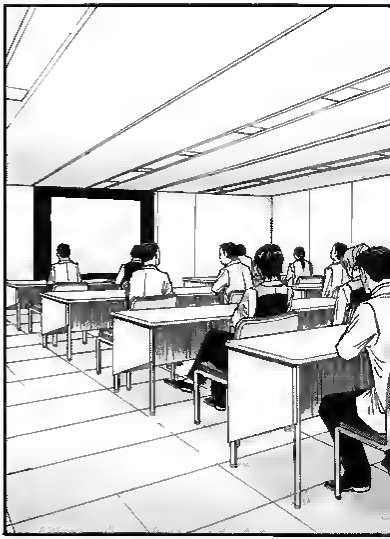


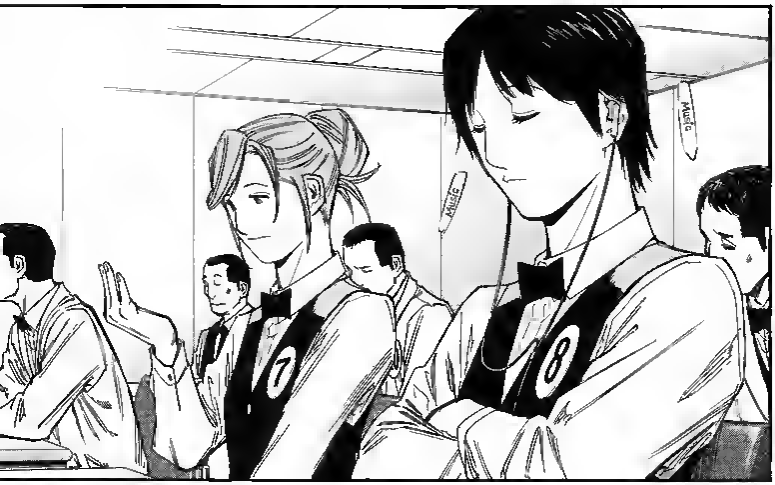

UEHARA-SAN!

SASAKURA IF IT ISN'T SASAKURA!

Glass52
COCKTAIL COMPETITION @PART 1)

Music
Music




Music
Music

I WANT TO STAY A BIT LONGER...

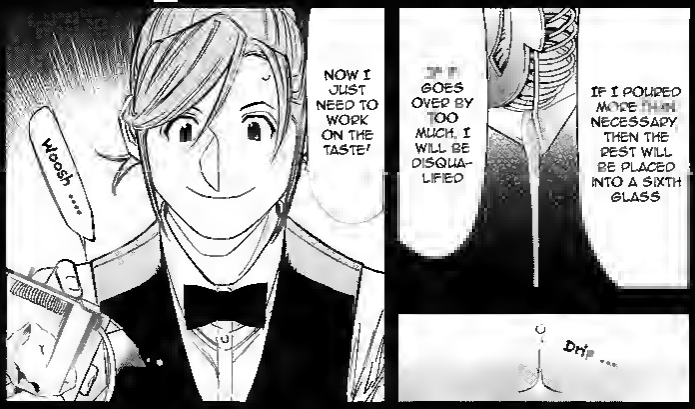
Bar 南
CLOSED
YOU'RE NOT GOING HOME YET?

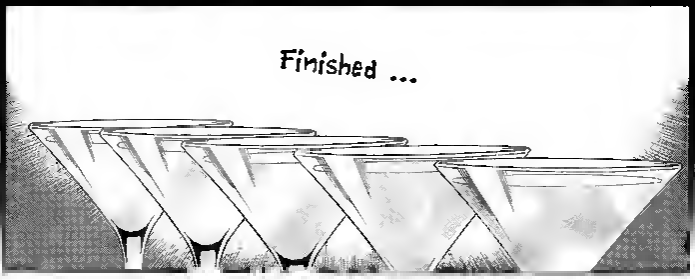
FEEL FREE TO USE THE LIQUOR IN THE STORE

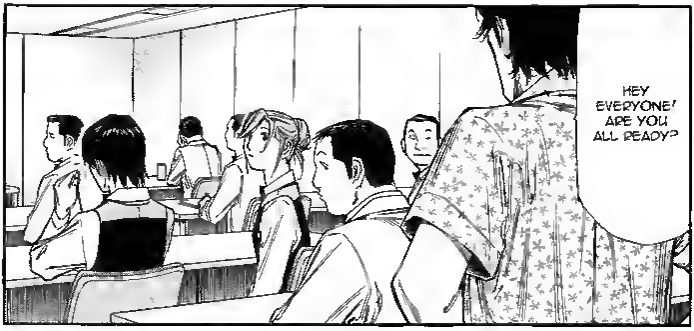
STAYING LATE TO PRACTICE

HOW'S KAWAKAMI DOING?
CLICK
NO, I'LL PRACTICE WITH TAP WATER... I'M JUST PRACTICING HERE BECAUSE IT GIVES ME MORE PRESSURE
SHE'S GOT CALLOUSES FROM HOLDING THE SPOON AND THE TORN SKIN LOOKED PAINFUL

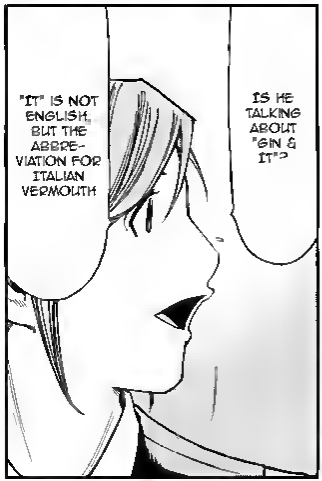
DURING THE COMPETITION, CONTESTANT NEEDS TO MIX FIVE GLASSES OF MARTINI IN THE GIVEN TIME
CAN'T PRACTICE WITH REAL GIN
40
TAKE NOTE OF HOW MUCH A BOTTLE TILTS AND HOW MUCH THE SURFACE DESCENDS. THEN BRING THE BOTTLE BACK UP...
40%
FIVE GLASSES WORTH OF GIN. 225 ML. FIVE GLASSES WORTH OF VERMOUTH 75 ML. CAN'T USE A MEASURING CUP. I NEED TO POUR DIRECTLY INTO THE MIXING GLASS
ALTHOUGH I'M SUPPOSED TO DETERMINE THE AMOUNT SOLELY BY WATCHING HOW MUCH LIQUOR I POUR...


Woosh ....
NOW I JUST NEED TO WORK ON THE TASTE!
IF I POURED MORE THAN NECESSARY THEN THE REST WILL BE PLACED INTO A SIXTH GLASS
IF IT GOES OVER BY TOO MUCH, I WILL BE DISQUALIFIED
Dri ...


Finished ...


HEY EVERYONE! ARE YOU ALL READY?

DO YOU KNOW WHAT TODAY'S THEME, "THE ORIGIN OF MARTINI", IS ABOUT?

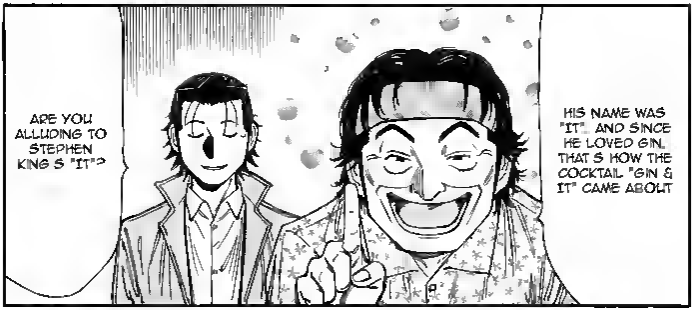

IS HE TALKING ABOUT "GIN & IT"?
"IT" IS NOT ENGLISH, BUT THE ABBRE-VIATION FOR ITALIAN VERMOUTH

WHAT'S THAT OLD GUY DOING?
WHO IS HE?
WHAT DOES "THE ORIGIN OF MARTINI" MEAN?

HE'S MY BOSS WEHARA-SAN
SO THAT'S HIM...

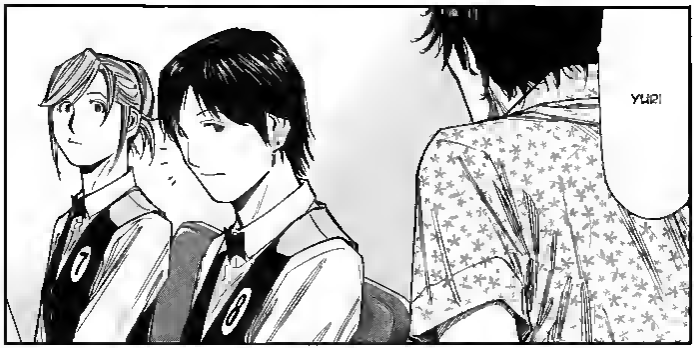
THESE COCKTAILS WERE MADE BACK WHEN THERE WERE NO ICE MAKERS. SO THE COCKTAILS WERE ORIGINALLY SERVED AT ROOM TEMPERATURE. NOW IT IS USUALLY STIRRED
BEEFEATER
DRY GIN
CINZANO
IF YOU USE FRANCE'S DRY VERMOUTH, IT'S CALLED "GIN & FRENCH"
IT'S NOT AS STRONG AS A MARTINI, BUT IT'S SMOOTHER
"GIN & IT"
A DIFFE-RENT TAKE?
WHAT...
HEH HEH! THAT'S COMMON KNOWLEDGE ANYONE WOULD KNOW... BUT DID YOU KNOW THERE'S A DIFFERENT TAKE ON THIS?

THERE USED TO BE A SERIAL KILLER WHO LOVED TO DRINK GIN!
I DON'T KNOW
HEY! THERE'S ANOTHER STORY?
WAH-----!!
SERIAL KILLER ?
YES HE WOULD HOLD A BOTTLE OF GIN IN ONE HAND
AND ATTACK KIDS IN A CLOWN SUIT


ARE YOU ALLUDING TO STEPHEN KING'S "IT"?
HIS NAME WAS "IT", AND SINCE HE LOVED GIN, THAT'S HOW THE COCKTAIL "GIN & IT" CAME ABOUT

OF COURSE EVERY-ONE'S PISSED
THAT JOKE SUCKS. JUST LIKE THE END OF THAT BOOK

GET OUTTA HERE OLD MAN!
Hit
Hit
HA HA HA! AMATEUR BAR-TENDERS, TOO MUCH FOR YA!?
STOP BOTHE-RING US!


YUKI

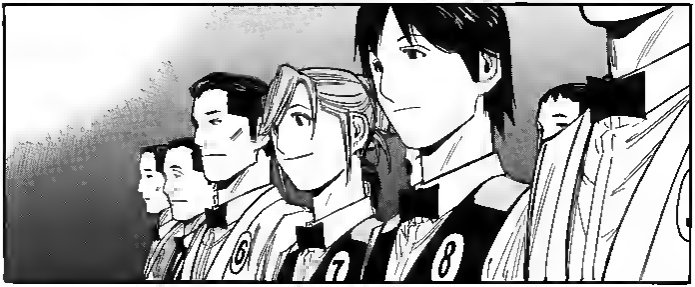
CHIBA-RIYO! (GOOD LUCK!)
THIS IS WHERE IT ALL STARTS
Hold Tight!
8

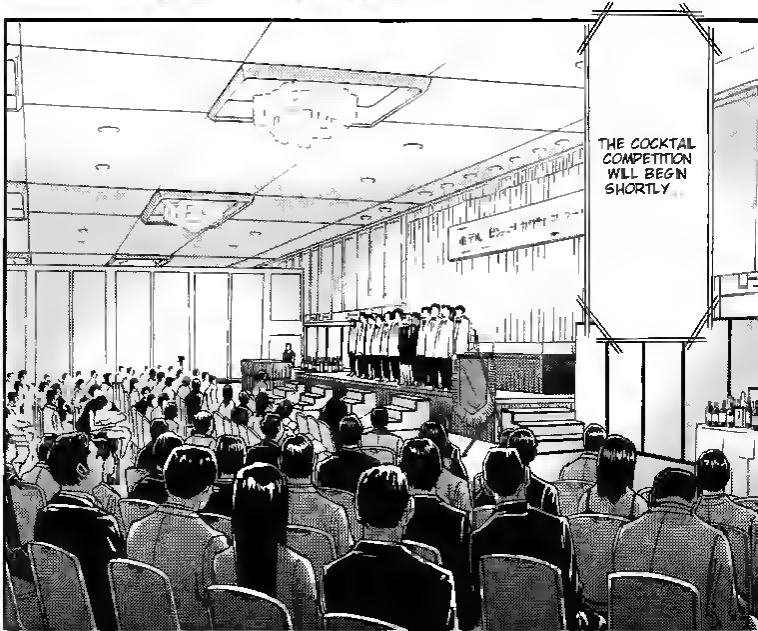
SEE YA LATER!
ANYWAYS
He
.....
I USED MY JOKES TO CONFUSE THEM, YOU GOT THIS ONE IN THE BAG NOW!
NANKURUNAISA (THINGS WILL WORK OUT)
YOUR TEACHER IS A NICE PERSON
HE'S THE BEST. I'M REALLY HAPPY TO WORK FOR HIM

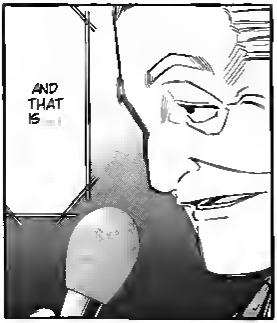
Turn
BUT HE'D BE EVEN BETTER IF HE DIDN'T SAY THOSE LAME JOKES
THERE'S NO WAY THEY WOULD BE HERE
KAWAKAMI
7

DO YOUR BEST!
OK!

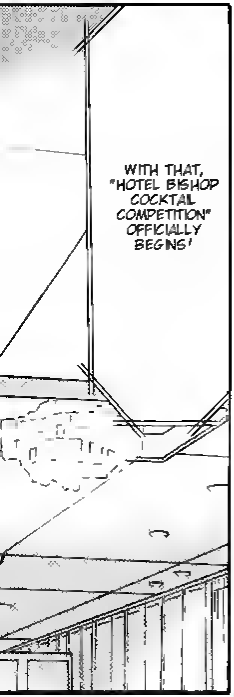
- HOTEL BISHOP -
COCKTAIL COMPETITION



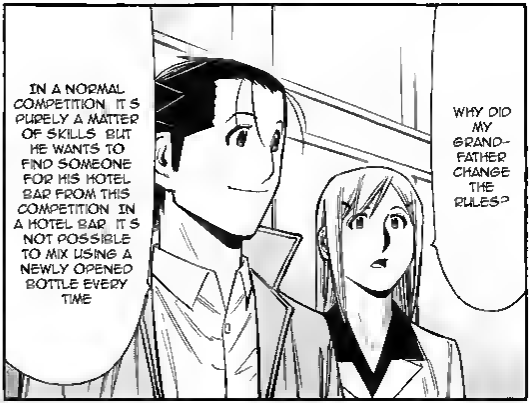


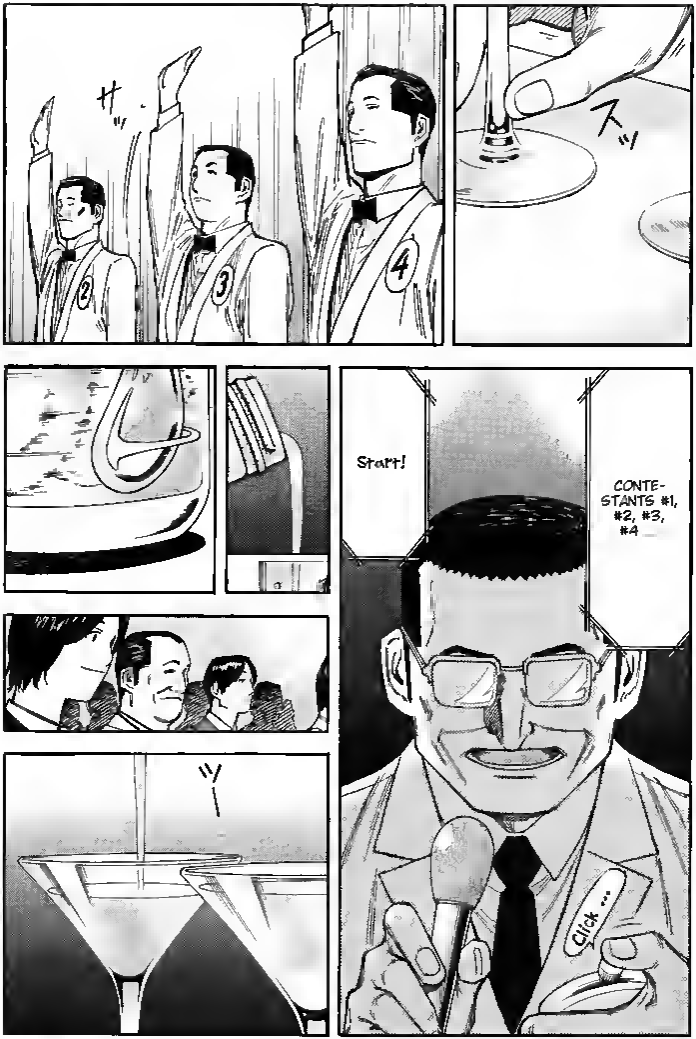

AND THAT IS—!

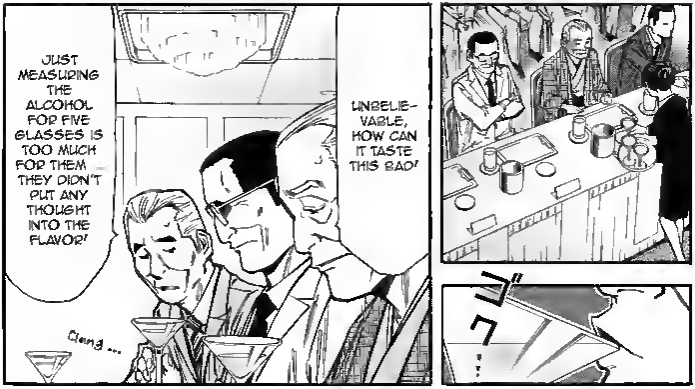
THERE WILL BE A SLIGHT CHANGE OF RULES

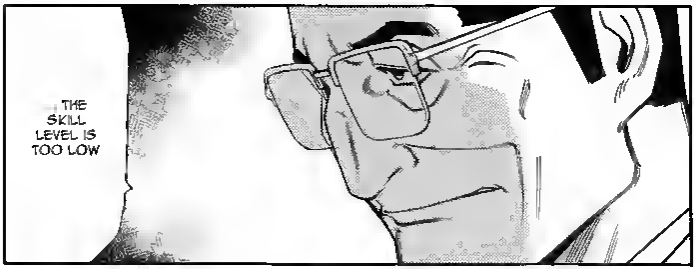

WITH THAT, "HOTEL BISHOP COCKTAIL COMPETITION" OFFICIALLY BEGINS!

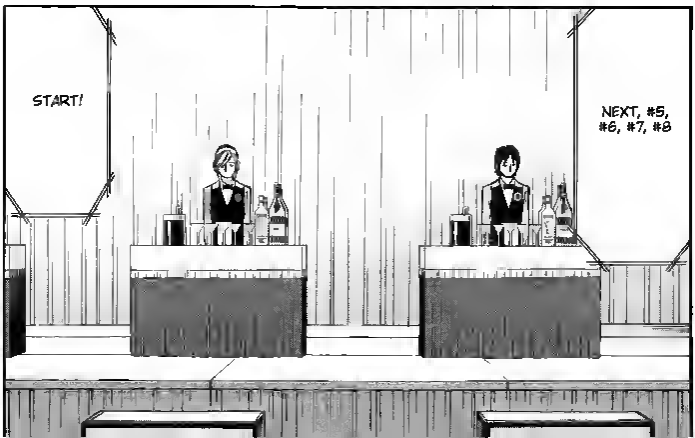
BUT WE WILL NOT FILL UP THE BOTTLES IN THIS COMPETITION TO MAKE IT FAIR. WE WILL RANDOMLY DECIDE THE ORDER
IN MOST COMPETITIONS, EACH CONTESTANTS' BOTTLES WILL BE FILLED UP, AS IF IT WAS JUST OPENED


IN A NORMAL COMPETITION, IT'S PURELY A MATTER OF SKILLS. BUT HE WANTS TO FIND SOMEONE FOR HIS HOTEL BAR FROM THIS COMPETITION. IN A HOTEL BAR, IT'S NOT POSSIBLE TO MIX USING A NEWLY OPENED BOTTLE EVERY TIME
WHY DID MY GRAND-FATHER CHANGE THE RULES?

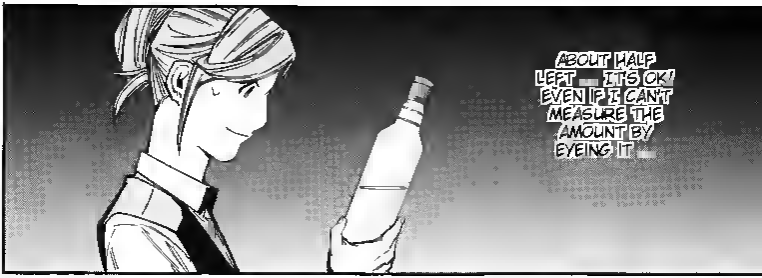

2
3
4
Start!
CONTE-STANTS #1, #2, #3, #4
Click...

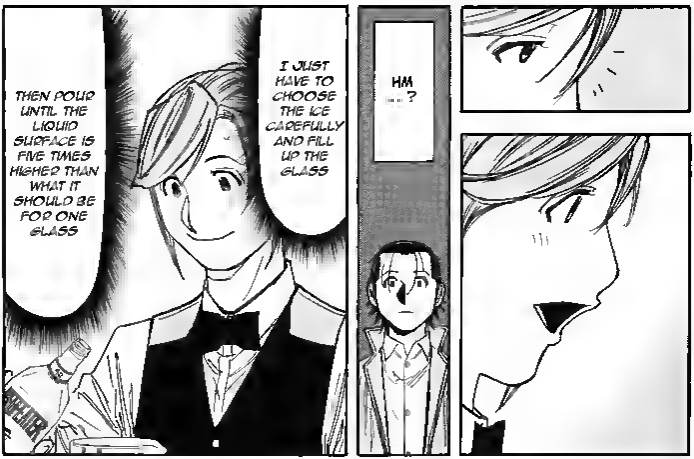

JUST MEASURING THE ALCOHOL FOR FIVE GLASSES IS TOO MUCH FOR THEM — THEY DIDN'T PUT ANY THOUGHT INTO THE FLAVOR!
UNBELIEVABLE, HOW CAN IT TASTE THIS BAD!
Clang ...
ゴク…


...THE SKILL LEVEL IS TOO LOW

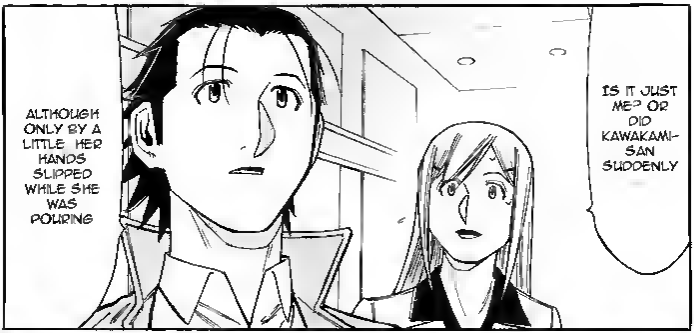

START!
NEXT, #5, #6, #7, #8

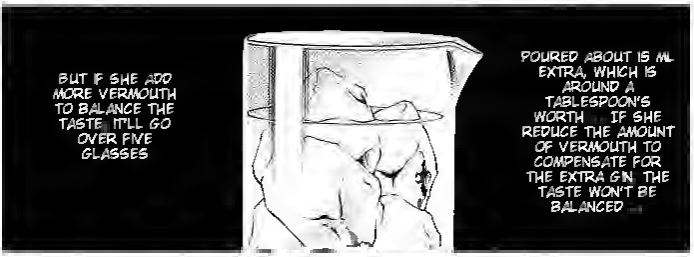
ABOUT 1/5 LEFT... I'LL HAVE TO OPEN A NEW BOTTLE... BUT IT WON'T BE A PROBLEM FOR ME

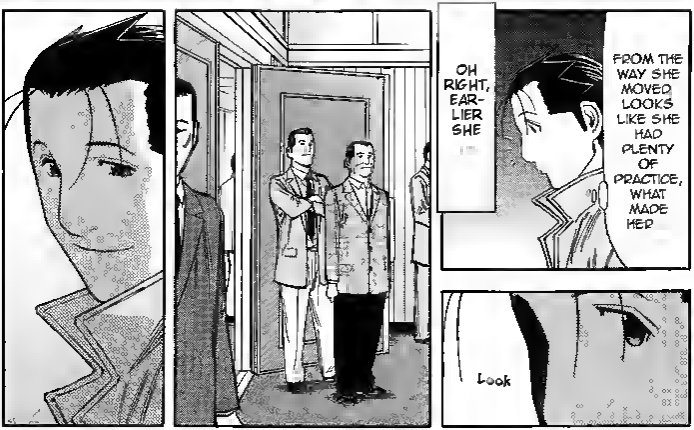

ABOUT HALF LEFT... IT'S OK! EVEN IF I CAN'T MEASURE THE AMOUNT BY EYEING IT...


THEN POUR UNTIL THE LIQUID SURFACE IS FIVE TIMES HIGHER THAN WHAT IT SHOULD BE FOR ONE GLASS
I JUST HAVE TO CHOOSE THE ICE CAREFULLY AND FILL UP THE GLASS
HM...?

MY RESULTS WILL AFFECT BAR MINAMI'S REPUTATION
FOR MINAMI-SAN, WHO ALLOWED ME TO ENTER THE COMPETITION, I CANNOT MESS UP!
PFFH
...
BEEFEATER
クッ
グルッ
!
7
40.
BEEFEATER
?


IS IT JUST ME? OR DID KAWAKAMI-SAN SUDDENLY
ALTHOUGH ONLY BY A LITTLE. HER HANDS SLIPPED WHILE SHE WAS POURING


POURED ABOUT 15 ML EXTRA, WHICH IS AROUND A TABLESPOON'S WORTH... IF SHE REDUCE THE AMOUNT OF VERMOUTH TO COMPENSATE FOR THE EXTRA GIN, THE TASTE WON'T BE BALANCED...
BUT IF SHE ADD MORE VERMOUTH TO BALANCE THE TASTE, IT'LL GO OVER FIVE GLASSES


FROM THE WAY SHE MOVED, LOOKS LIKE SHE HAD PLENTY OF PRACTICE, WHAT MADE HER
OH RIGHT, EARLIER SHE...
Look

KAWAKAMI-SAN LOOKS CLAM, BUT...
BAR-TENDERS ARE HUMANS TOO
WE DON'T CONSTANTLY HAVE A FIRM GRIP ON OUR EMOTIONS AND CALMLY STAND IN FRONT OF THE BAR
BUT THAT'S WHY... THE BAR COUNTER IS ALIVE
THE BAR COUNTER IS ALIVE?
YEA
THE BAR COUNTER IS ALIVE. AND SO IT WILL FEEL SAD WHEN IT FAILS
AND SOMETIMES IT WILL FAIL BECAUSE OF SOMETHING THAT MAKES YOU HAPPY

IF I GO WITH THIS RATIO, THEY DON'T EVEN HAVE TO TRY IT BEFORE I'M—
MINAMI-SAN AND THE MANAGER WERE BOTH REALLY BUSY, BUT THEY STILL CAME TO SEE ME. AND YET I—
Shake
Shake
WHAT SHOULD I DO
...DISQUALIFIED!

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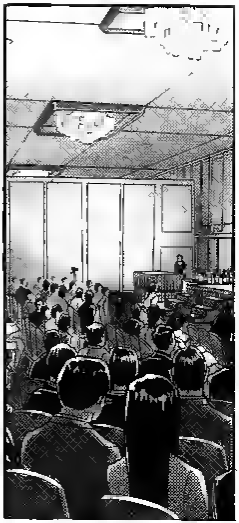
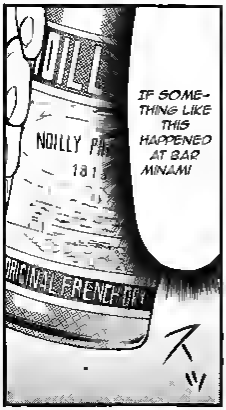
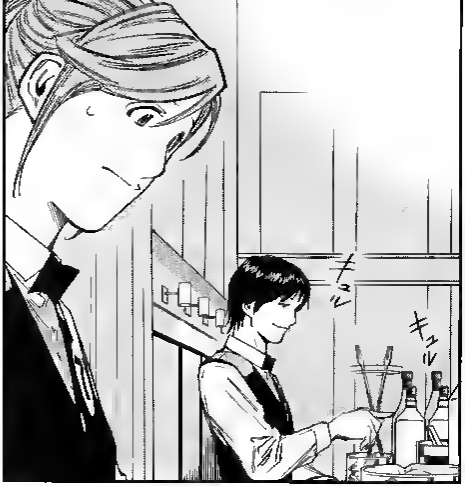


HM- SHE WAS DOING GOOD TOO BAD SHE MADE A MISTAKE. HOW IS SHE GOING TO HANDLE THIS?

I CAN CONTINUE MIXING LIKE THIS, COMPENSATE FOR THE AMOUNT OF GIN, AND MAKE FIVE GLASSES... BUT THE TASTE WILL BE A MESS

Glass53
COCKTAIL COMPETITON (PART 2)


IF SOMETHING LIKE THIS HAPPENED AT BAR MINAMI
NOILLY PR
ORIGINAL FRENCH DRY
スッ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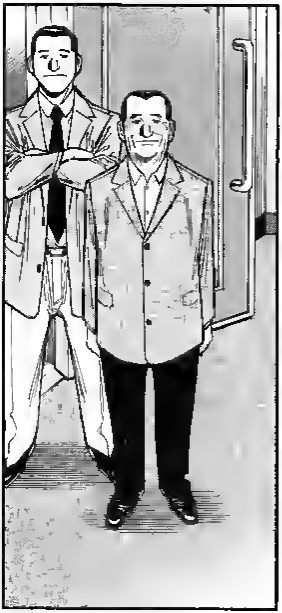
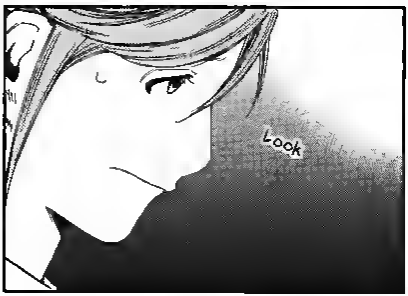
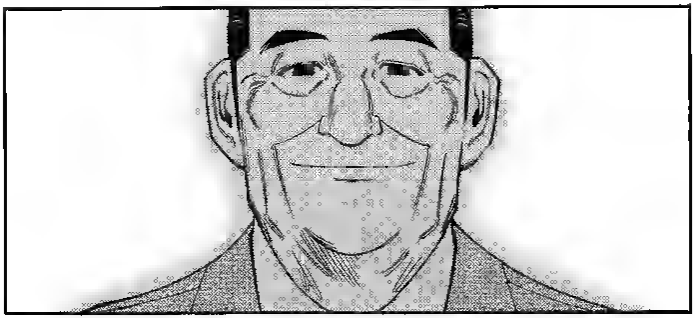
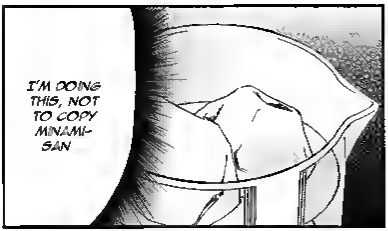


ピタ
NOILLY

WHAT WOULD MINAMI-SAN DO
クイッ


Look




I'M DOING THIS, NOT TO COPY MINAMI-SAN

NO!

BUT BECAUSE I BELIEVE IT'S RIGHT!

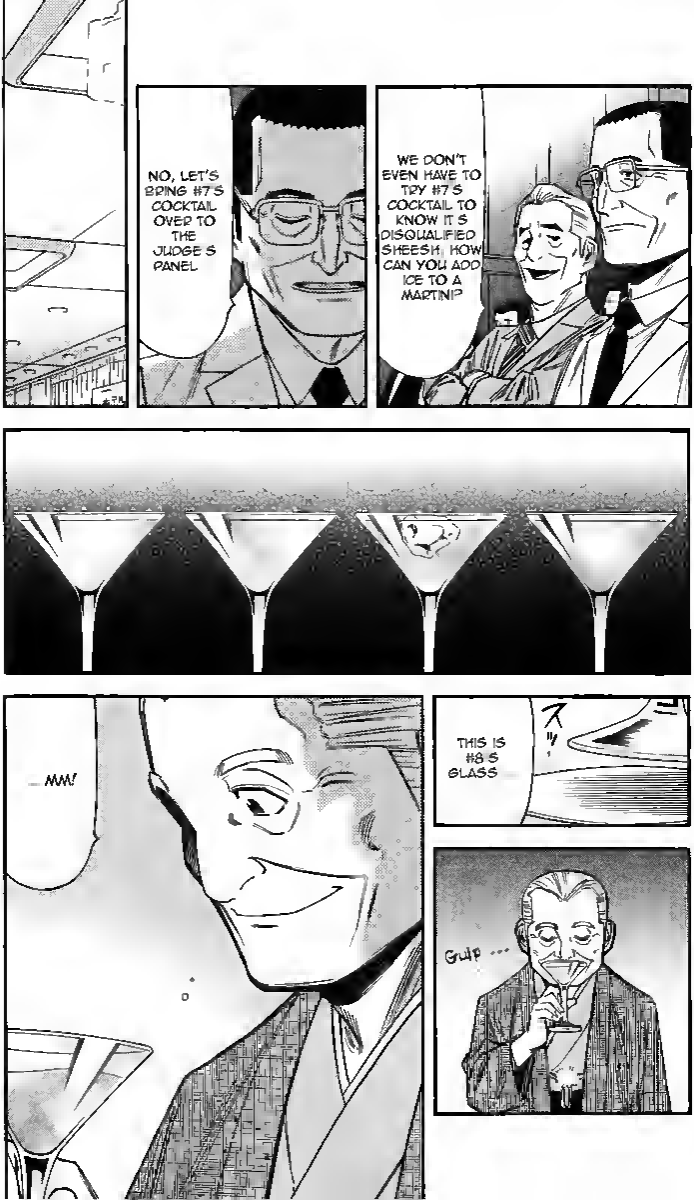
キュル
キュル
7
トク
スス
WAIT... IF SHE DOES THAT THEN...
ツ!...

ニヤキン
スッ
コト…

WHA ...!?
AWW! THERE WERE TOO MUCH. SHE MADE 6 GLASSES...
!?
Clang ...
KAWAKAMI-SAN WHATRE YOU TRYING TO DO?

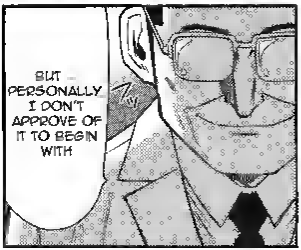
ザワ
チャプ…
チャプ…
Whew…

#7 KAWAKAMI KYOUKO FINISHED!

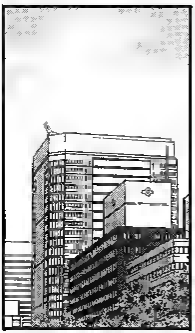

NO, LET'S BRING #7'S COCKTAIL OVER TO THE JUDGE'S PANEL
WE DON'T EVEN HAVE TO TRY #7'S COCKTAIL TO KNOW IT'S DISQUALIFIED SHEESH, HOW CAN YOU ADD ICE TO A MARTINI?
THIS IS #8'S GLASS
...MM!
Gulp ...

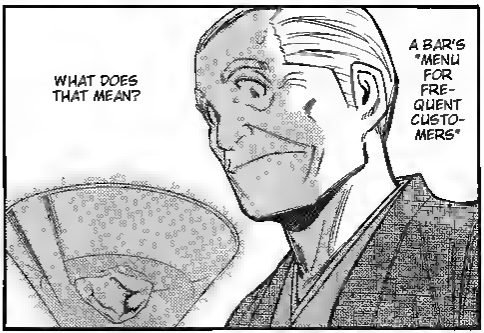
Gulp ...
YES, IF YOU DON'T MIND
SHOULD WE GIVE #7'S A TRY?
?
SO DELI-CIOUS...
WHY... WHY IS IT...
.....
Gulp!

BECAUSE THIS IS A BAR'S "MENU FOR FREQUENT CUSTOMERS"
ホテン


BUT PERSONALLY I DON'T APPROVE OF IT TO BEGIN WITH

YES NORMALLY THEY DON'T PROVIDE THESE TYPES OF COCKTAILS
MENU FOR FRE-QUENT CUSTO-MERS?



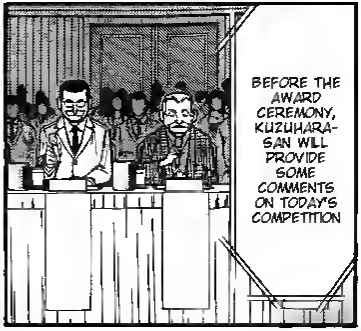

WHAT DOES THAT MEAN?
A BAR'S "MENU FOR FRE-QUENT CUSTO-MERS"

NEXT, WE'LL ANNOUNCE THE RESULTS OF TODAY'S COMPETITION
IN THIRD PLACE BAR APRICOT'S SAITO KEISUKE-SAN
IN SECOND PLACE BAR CRISTO'S YAMASHITA HIROKI-SAN
AND IN FIRST PLACE
オオォ…
BAR HELL'S ARMS, KANAGI YURI-SAN
7
8

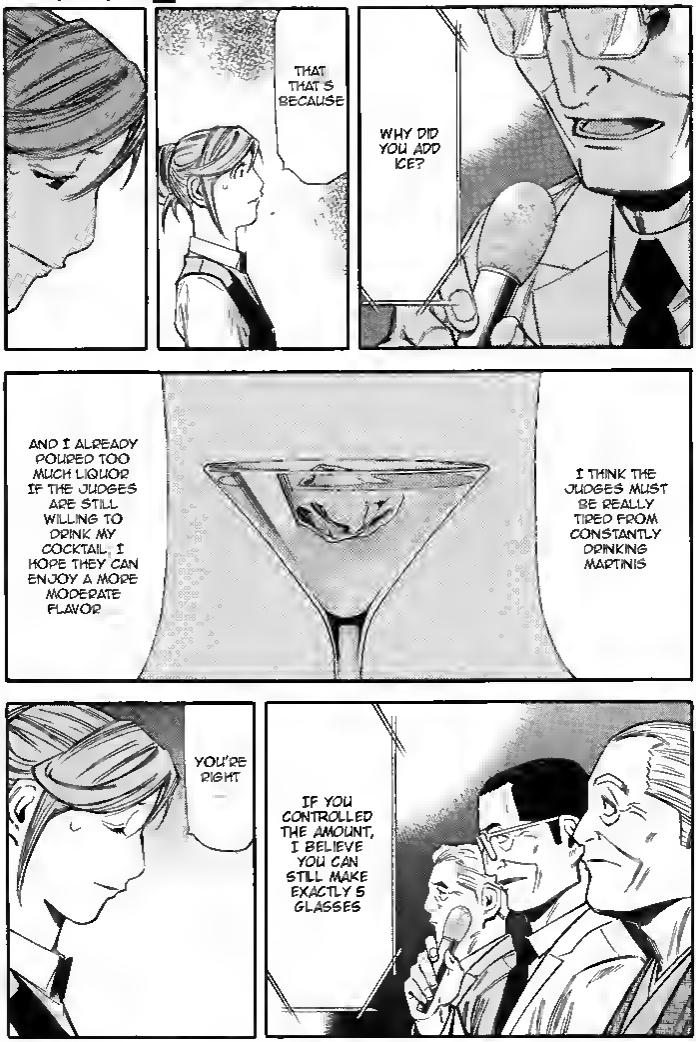
WOOHOO! YUP!! JAPAN S NO 1!!

I'M NO WHERE NEAR NUMBER ONE

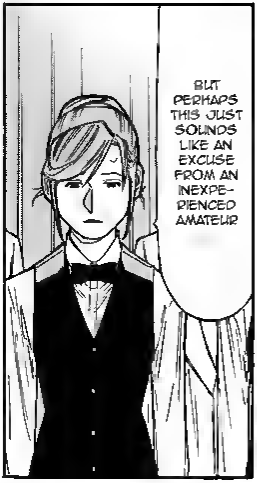
THE SKILL LEVELS OF THE CONTESTANTS ARE TOO LOW
FIRST OF ALL


BEFORE THE AWARD CEREMONY, KUZUHARA-SAN WILL PROVIDE SOME COMMENTS ON TODAY'S COMPETITION

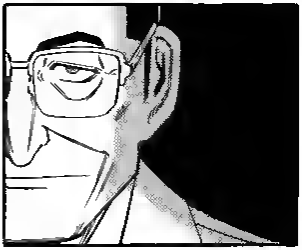
SHINE YOUR SHOES BEFORE THE COMPETITION! SKILLS ASIDE, THE POINT HERE IS THAT YOU NEED TO BE ATTENTIVE!
#11, #15, #18...
Ah...
#2, #3, #9! GO BACK AND LEARN HOW TO HOLD A SPOON BEFORE YOU EVEN THINK ABOUT BECOMING A BARTENDER
IF YOU DON'T HAVE TIME, THEN YOU SHOULD MAKE TIME, EVEN IF IT MEANS SACRIFICING SLEEP!
YOU CAN SHARPEN YOUR SKILLS AS LONG AS YOU HAVE TIME
YE, YES!
.....
ビク
AND CONTESTANT #7!
7

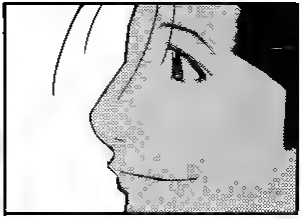

WHY DID YOU ADD ICE?
THAT, THAT'S BECAUSE
I THINK THE JUDGES MUST BE REALLY TIRED FROM CONSTANTLY DRINKING MARTINIS
AND I ALREADY POURED TOO MUCH LIQUOR IF THE JUDGES ARE STILL WILLING TO DRINK MY COCKTAIL, I HOPE THEY CAN ENJOY A MORE MODERATE FLAVOR
IF YOU CONTROLLED THE AMOUNT, I BELIEVE YOU CAN STILL MAKE EXACTLY 5 GLASSES
YOU'RE RIGHT

BUT I'M A BARTENDER!


BUT PERHAPS THIS JUST SOUNDS LIKE AN EXCUSE FROM AN INEXPE-RIENCED AMATEUR

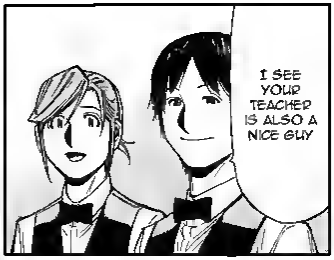
EVEN IF IT'S FOR THE COMPETITION I DON'T WANT TO MAKE A DISGUSTING COCKTAIL THAT NO ONE WOULD WANT TO DRINK

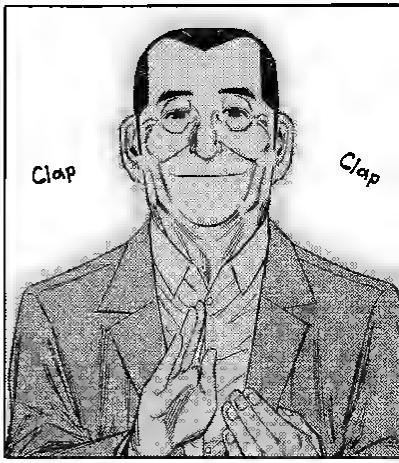




I
I DIDN'T MEAN TO DO THAT
IDIOT — CAN YOU MAKE THOSE ARROGANT REMARKS SOME OTHER TIME? YOU TOOK ALL THE SPOTLIGHT AWAY FROM ME, THE WINNER!
I SEE
I WON'T LOSE TO YOU NEXT TIME!
JUST KIDDING I'M GLAD TO HAVE YOU AS MY RIVAL
!
CLAP!
CLAP!
Clap!
Clap!
?

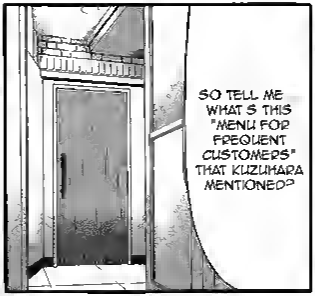
MINAMI-SAN ...


I SEE YOUR TEACHER IS ALSO A NICE GUY


Clap
Clap

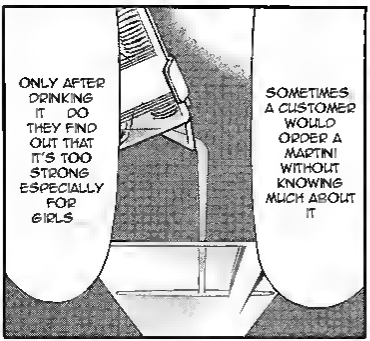
AMERICA EXPRESS

THAT

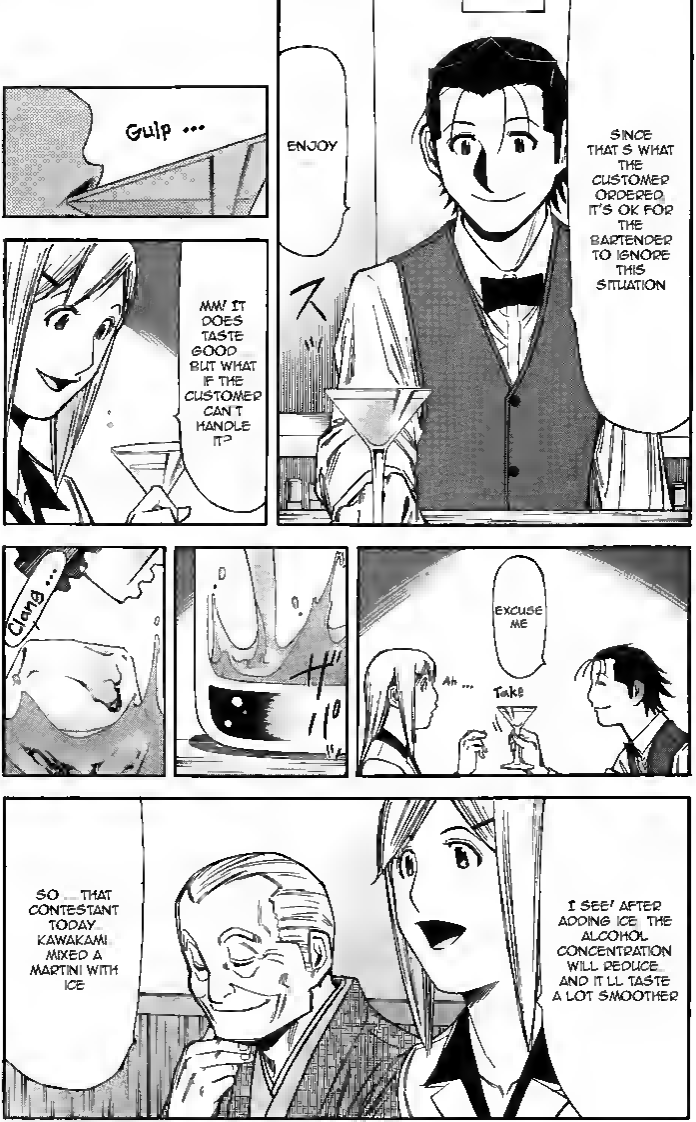

SO TELL ME WHAT S THIS "MENU FOR FREQUENT CUSTOMERS" THAT KUZUHARA MENTIONED?

GIVE ME ANYTHING BUT A MARTINI I'VE DRANK TOO MUCH BAD MARTINIS TODAY

I WANT A MARTINI
BEFORE I ANSWER THAT LET ME ASK WHAT YOU WOULD LIKE TO ORDER


ONLY AFTER DRINKING IT DO THEY FIND OUT THAT IT'S TOO STRONG ESPECIALLY FOR GIRLS
SOMETIMES A CUSTOMER WOULD ORDER A MARTINI WITHOUT KNOWING MUCH ABOUT IT

ALL RIGHT


Gulp ...
ENJOY
SINCE THAT'S WHAT THE CUSTOMER ORDERED, IT'S OK FOR THE BARTENDER TO IGNORE THIS SITUATION
MM! IT DOES TASTE GOOD BUT WHAT IF THE CUSTOMER CAN'T HANDLE IT?
Clang...
EXCUSE ME
Ah ...
Take
I SEE! AFTER ADDING ICE, THE ALCOHOL CONCENTRATION WILL REDUCE AND IT'LL TASTE A LOT SMOOTHER
SO ... THAT CONTESTANT TODAY, KAWAKAMI, MIXED A MARTINI WITH ICE

LET'S USE WHISKY AS AN EXAMPLE
RIGHT AFTER IT FERMENTS IN THE CASK THE ALCOHOL CONTENT CAN GO UP AS HIGH AS 60%
NIKKA
SINGLE CASK
MALT WHISKY
1987
ゴト
WHEN YOU ADD ICE TO MARTINI, IT'LL WATER DOWN THE LIQUOR LOWER THE TEMPERATURE, RESULTING IN A MILDER FEEL. YOU CAN ALSO DRINK AT YOUR OWN PACE
NO WONDER WHY THIS TASTED SO GOOD AFTER I DRANK A BUNCH OF BAD MARTINIS
BUT WHY IS THIS CONSIDERED A MENU FOR FREQUENT CUSTOMERS?
IT TASTES GOOD WHEN TAKEN STRAIGHT, BUT IT'S TOO STRONG FOR MOST PEOPLE
AT A TIME LIKE THIS
THERE'S ANOTHER WAY TO ENJOY IT
PREPARE A GLASS, ICE, AND WATER

AND IT BECOMES FLOATING WHISKY
SLOWLY POUR THE WHISKY
OH
Gulp
WHAT IF A CUSTOMER ORDERS A GLASS OF WHISKY AND WANTS TO DRINK FLOATING WHISKY
BUT THEN LATER WANT TO DRINK WHISKY WITH WATER?
EVEN IF IT'S JUST ONE GLASS OF WHISKY, THERE ARE MULTIPLE WAYS TO ENJOY IT!
THE LIQUOR AND WATER MIXES IN THE MOUTH

SO TELL ME, WHO WOULD YOU RECOMMEND TO BE THE NEW BARTENDER AT MY HOTEL
YES
WE ONLY DO THIS BECAUSE WE WANT TO PROVIDE THE CUSTOMERS WITH A DELICIOUS DRINK. IT'S HOW WE SHOW OUR CONSIDERATION
CONSIDERATION IS PRICELESS BUT IT WOULD BE A BIT TROUBLESOME IF CUSTOMERS FORCE US TO PROVIDE THIS KIND OF SERVICE
SOME BARS MAY CHARGE EXTRA FOR IT
SO THAT'S WHY IT'S SOMETHING ONLY A FREQUENT CUSTOMER CAN ORDER!
ALTHOUGH SKILL-WISE, SHE'S STILL SOMEWHAT INCONSISTENT
I BELIEVE KAWAKAMI KYOUKO WOULD BE AN INTERESTING CHOICE

!
THE OTHER ONE IS YOU I'VE DECIDED ON THAT LONG AGO
IS THE OTHER BARTENDER KANAGI-SAN?
NO
DECIDED ON THAT LONG AGO ... ?
WHAT'S GOING ON? I DON'T UNDERSTAND WHAT YOU MEAN

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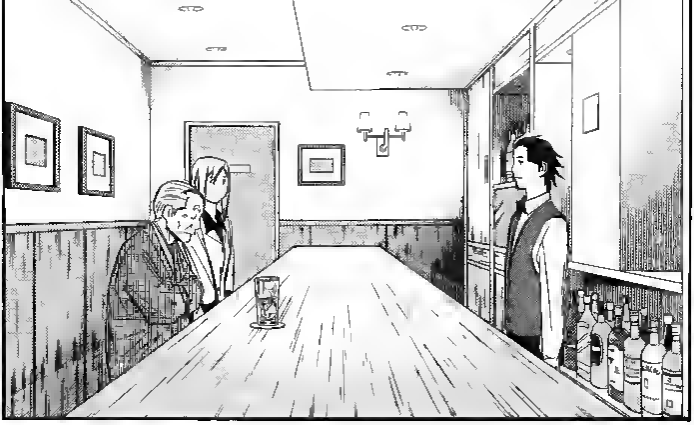
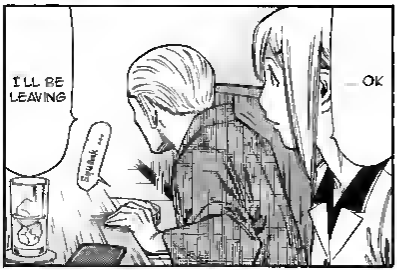
Glass54
RYUU'S PAST (PART 1)




I'LL BE LEAVING
OK
SIGHH...

MIWA SASAKURA'S HAD A BUSY DAY
...TREAT HIM TO DINNER TONIGHT I'LL THANK HIM AGAIN NEXT TIME

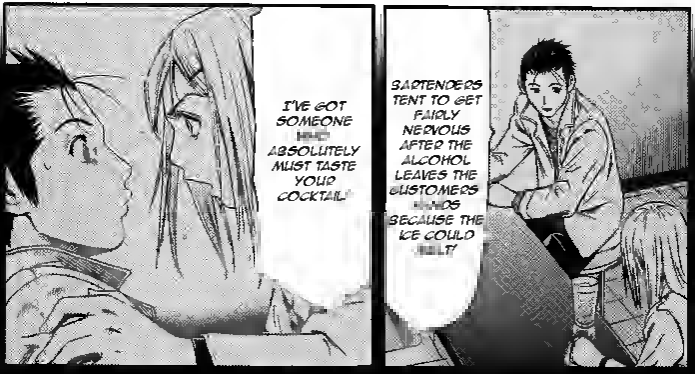
IF BARTENDERS KNOW EACH OTHER, IT'S ONLY NATURAL THAT THE OWNER AND CUSTOMERS KNOW EACH OTHER AS WELL!
HEH... THIS IS GINZA

WAIT A MINUTE. DO YOU KNOW MAKI-SAN, THE OWNER OF THIS BAR?

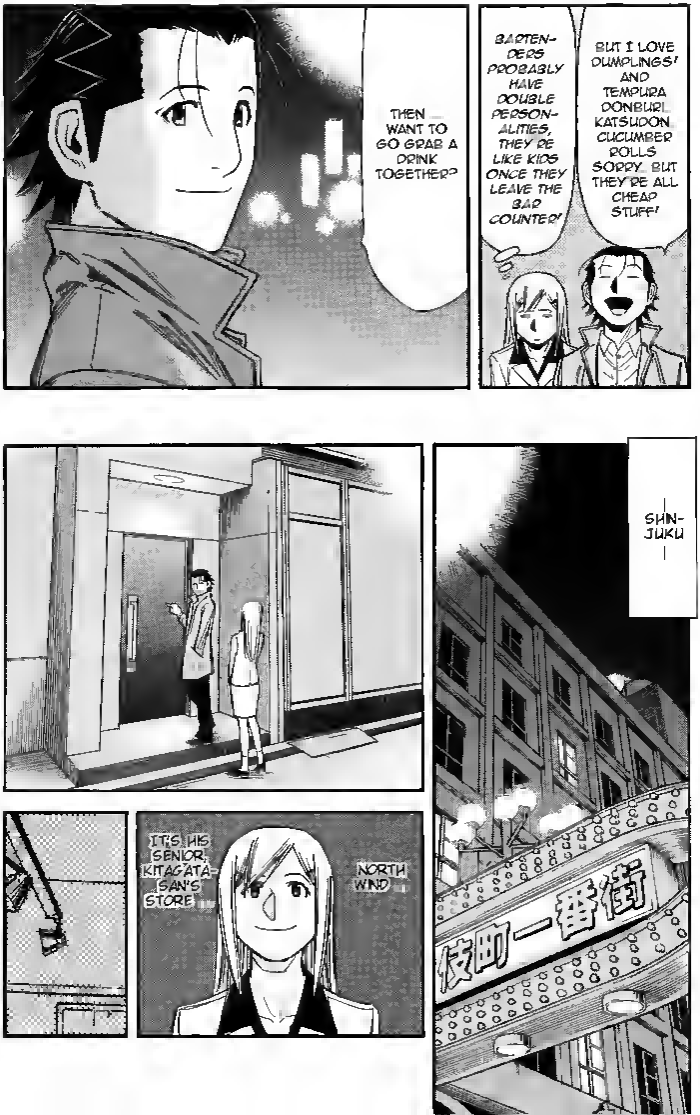
EVEN SO, I'M STILL A BARTENDER EMPLOYED BY MAKI-SAN. HOW COULD YOU TELL ME TO WORK AT YOUR HOTEL WITHOUT CONSULTING HIM FIRST?
I'VE BEEN HELPING HIM WITH HIS BUSINESS FOR A LONG TIME NOW
ONCE I SET MY MIND ON SOMETHING, I'LL GET IT DONE
I KNOW I DIDN'T FOLLOW PROPER PROCEDURES, BUT...
IT'S NOT THAT.
I KNOW YOU CAN'T STAND HOW MY STUBBORN THE CHAIRMAN — I MEAN, MY GRANDFATHER IS, BUT...
...SASAKURA, YOU DON'T LIKE BEING A HOTEL BARTENDER?

I HAVE NOTHING AGAINST HOTELS

WEREN'T YOU ALSO LOOKING FOR A BARTENDER FOR A NEW HOTEL?
WHEN I FIRST MET YOU...
.....


I'VE GOT SOMEONE WHO ABSOLUTELY MUST TASTE YOUR COCKTAIL!
BARTENDERS TEND TO GET FAIRLY NERVOUS AFTER THE ALCOHOL LEAVES THE CUSTOMERS HANDS BECAUSE THE ICE COULD MELT!

YEA, I REMEMBER ALTHOUGH WE JUST MET, I WAS ALREADY BEING DIFFICULT...
I GUESS WHETHER IT'S MY GRANDFATHER OR ME PEOPLE FROM OUR FAMILY ALWAYS CAUSE TROUBLE FOR BARTENDERS
SERIOUSLY- WHAT A PAIN!
CAN'T YOU JUST SAY SOME-THING NICE
ANYWAYS, LET ME TREAT YOU! TO MAKE UP FOR IT
GRAND-FATHER GAVE ME A LOT OF "FUN-DING"!
AMERICA EXPRE
YOU ONLY WANT DUMP-LINGS?
中華
味
SO FULL----! THANKS FOR THE TREAT!
I FINALLY GOT SOME MONEY I THOUGHT WE COULD GO TO A RESTAURANT AND DRINK SOME WINE OR SOMETHING

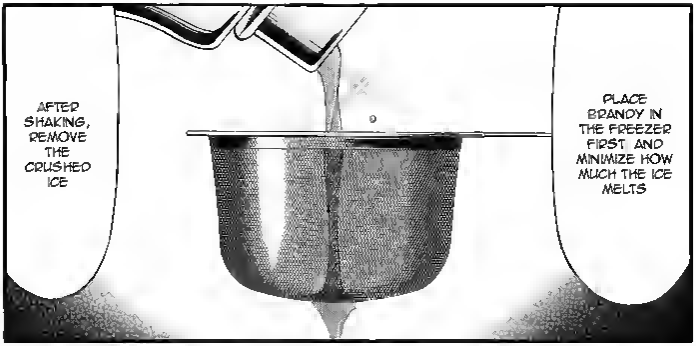

THEN ... WANT TO GO GRAB A DRINK TOGETHER?
BARTENDERS PROBABLY HAVE DOUBLE PERSONALITIES, THEY'RE LIKE KIDS ONCE THEY LEAVE THE BAR COUNTER!
BUT I LOVE DUMPLINGS! AND TEMPURA DONBURI, KATSUDON, CUCUMBER ROLLS... SORRY, BUT THEY'RE ALL CHEAP STUFF!
SHIN-JUKU
IT'S HIS SENIOR, KITAGATA-SAN'S STORE
NORTH WIND

WELCOME
PLEASE GIVE ME WHISKY WITH WATER MAKE IT A DOUBLE
OK THANKS
LET'S START WITH A SIDECAR!
I KNOW WE'RE IN THE SAME BUSINESS BUT I'M YOUR SENIOR, SO DON'T HAVE TO BE SO COURTEOUS!
.....

THEN I'LL GET THAT TOO
BUT WHY SIDECAR?
CAUSE I WANT TO MIX IT
HE
SIDE-CAR
RYUU, WHICH WAY DO YOU THINK SIDECAR CAME RUNNING FROM?
CAME RUNNING FROM?
OUTTA MY WAY!

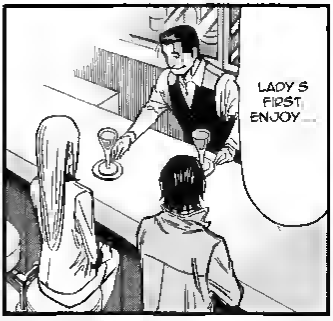
THE BASE IS BRANDY
SO YOU WOULD THINK IT CAME FROM FRANCE
DON'T YOU THINK IT CAME FROM GERMANY?
カチャ
WHAT'RE THEY TALKING ABOUT?
WELL~ THAT DOESN'T MAKE MUCH SENSE
……

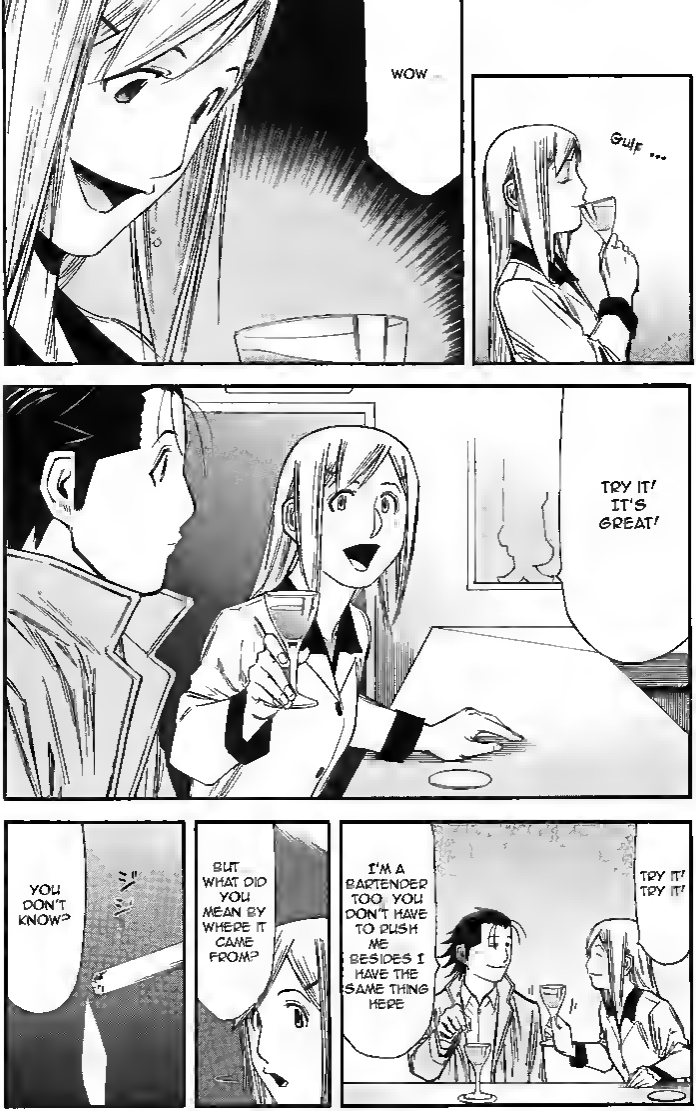
AM I WRONG?
I GUESS I CAN STILL BE YOUR SENIOR
DRIP
A FILTER?


AFTER SHAKING, REMOVE THE CRUSHED ICE
PLACE BRANDY IN THE FREEZER FIRST AND MINIMIZE HOW MUCH THE ICE MELTS

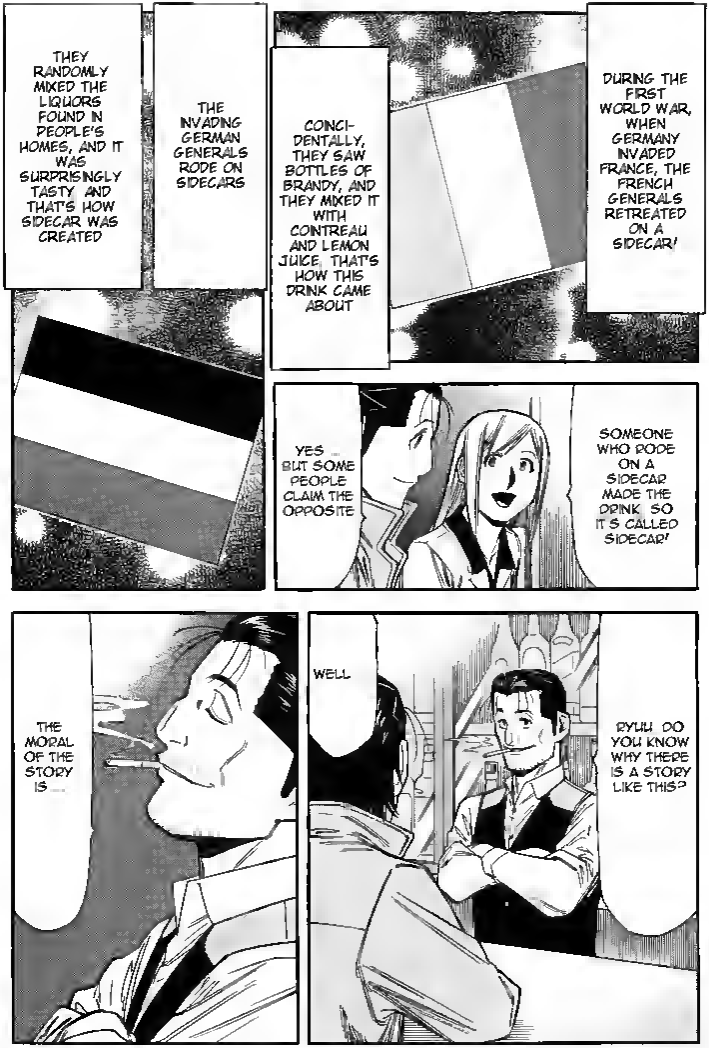
THIS IS SIDECAR

THIS WAY, THE LEMON'S SOURNESS AND BRANDY'S FRAGRANCE WILL COME TO LIFE... AND THE LIQUOR WON'T BE WATERY

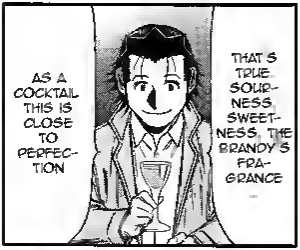

LADY'S FIRST. ENJOY...

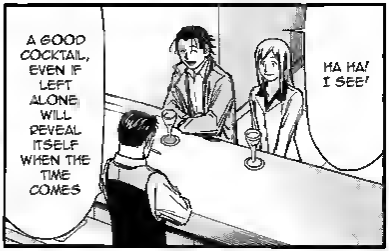

WOW
GULP ...
TRY IT! IT'S GREAT!
I'M A BARTENDER TOO. YOU DON'T HAVE TO PUSH ME. BESIDES I HAVE THE SAME THING HERE
TRY IT! TRY IT!
BUT WHAT DID YOU MEAN BY WHERE IT CAME FROM?
YOU DON'T KNOW?

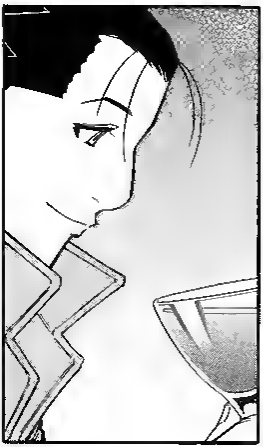
REALLY
IF YOU TRACE THE TOP OF A SIDECAR'S GLASS WITH YOUR FINGER, THEN PLACE IT ON THE BAR COUNTER
THE GLASS WILL SLOWLY MOVE TOWARDS THE PERSON YOU LIKE. THAT'S WHY IT'S CALLED SIDECAR
I CAN'T BELIEVE YOU SAID "REAL-LY"
IT'S OBVIO-USLY A LIE
OH SHUT UP!
He ...
ACTUALLY
THIS DRINK - MADE WITH BRANDY 30 ML, CONTREAU 15 ML, AND LEMON JUICE 15 ML
THERE ARE MANY DIFFERENT THEORIES ON WHY IT'S CALLED SIDECAR


DURING THE FIRST WORLD WAR, WHEN GERMANY INVADED FRANCE, THE FRENCH GENERALS RETREATED ON A SIDECAR!
COINCIDENTALLY, THEY SAW BOTTLES OF BRANDY, AND THEY MIXED IT WITH COINTREAU AND LEMON JUICE. THAT'S HOW THIS DRINK CAME ABOUT
THE INVADING GERMAN GENERALS RODE ON SIDECARS
THEY RANDOMLY MIXED THE LIQUORS FOUND IN PEOPLE'S HOMES, AND IT WAS SURPRISINGLY TASTY. AND THAT'S HOW SIDECAR WAS CREATED
SOMEONE WHO RODE ON A SIDECAR MADE THE DRINK. SO IT'S CALLED SIDECAR!
YES ... BUT SOME PEOPLE CLAIM THE OPPOSITE
RYUU. DO YOU KNOW WHY THERE IS A STORY LIKE THIS?
WELL
THE MORAL OF THE STORY IS ...

WHICH WAY DID SIDECAR COME FROM... THE CORRECT ANSWER IS THAT "BOTH SIDES ARE RIGHT"
A TASTY MIX CAN BE CREATED BY AN ENEMY, BUT IT COULD ALSO BE CREATED BY AN ALLY


AS A COCKTAIL THIS IS CLOSE TO PERFEC-TION
THAT'S TRUE SOUR-NESS, SWEET-NESS, THE BRANDY'S FRA-GRANCE...


A GOOD COCKTAIL, EVEN IF LEFT ALONE, WILL REVEAL ITSELF WHEN THE TIME COMES
HA HA! I SEE!



SOMETIMES THINKING TOO MUCH MAY END UP LEADING TO FAILURE... THERE ARE TIMES WHEN THINGS WILL WORK OUT FOR THE BETTER IF YOU JUST LET IT BE

THAT STORY HAS NO CHARM TO SPEAK OF JUST LEAVE IT IN A COCKTAIL BOOK!
MISS
Sgh~
SIDECAR IS A VARIATION OF WHITE LADY. IT WAS INVENTED BY A BARTENDER AT HARRY'S BAR IN PARIS
BUT I REMEMBER THERE'S ANOTHER SAYING
HA HA YUP!
WE'LL BE GOING NOW
TWO HOURS LATER

PYUU
OK
LET'S GO!
Squish
IF YOU ARE EVER TROUBLED, YOU'RE WELCOME TO FIND ME HERE
!

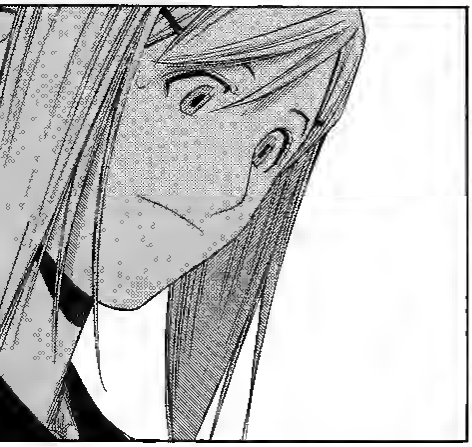
HOW COME KITAGATA-SAN KNEW YOU'RE TROUBLED EVEN THOUGH YOU DION'T SAY ANYTHING
.....
BECAUSE HE HAS THE SOUL OF AN EXCELLENT BARTENDER
AH
Squeak...

AH OK
AH MISSY YOU'LL GET WET IF YOU STAND OUT THERE, GO WAIT INSIDE!
IT'S REALLY POURING! WAIT HERE I'LL GO GET A CAB
A PAIN TO KEEP THE GUESTS FROM LEAVING...

?
YOU KNOW I WASN'T LYING ABOUT HOW SIDECAR WILL GO TOWARDS THE PERSON YOU LIKE!
SO, IF YOU DRINK A GOOD COCKTAIL
YOU'D UNCONSCIOUSLY PUSH IT TOWARDS THE PERSON YOU ARE FOND OF
THAT'S TRUE
WHEN PEOPLE TASTE DELICIOUS FOOD, THEY WILL WANT TO SHARE IT WITH THE PERSON THEY LIKE
THAT'S TOO FAR-FETCHED
THAT, THAT'S NOT TRUE
TRY IT! IT'S GREAT!
AH...

MISS... CAN YOU KEEP A TIGHT LIP?
I THINK... IF HE CAN COME HERE WITH YOU WHILE FEELING THE WAY HE DOES
THEN HE MUST REALLY TRUST YOU
WHAT DO YOU MEAN
I DON'T KNOW WHAT HAPPENED AND I DON'T KNOW WHY HE IS TROUBLED
BUT...
IF HE CAME HERE BY HIMSELF TODAY, HE PROBABLY WOULD'VE DRANK ALL NIGHT
AND GOT PISS DRUNK
.....

AS A BARTENDER, THERE'S NOTHING MORE HE COULD'VE ASKED FOR
HE WON A COCKTAIL COMPETITION IN EUROPE AND WAS WORKING AT A FIVE STAR HOTEL IN PARIS
DO YOU KNOW WHY HE CAME BACK TO JAPAN?
NOW THAT I THINK ABOUT IT, SASAKURA NEVER TALKED ABOUT HIS PAST ...



HE WAS RESOPNSIBLE FOR THE DEATH OF A CUSTOMER

WHA

AT LEAST THAT'S WHAT SASAKURA RYUU BELIEVES
THE DEATH OF A CUSTO-MER!?

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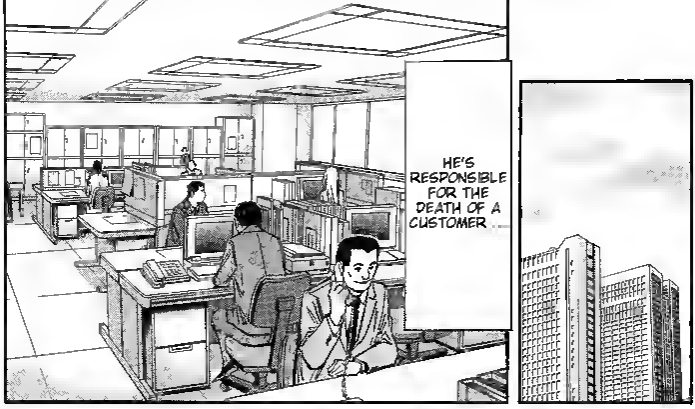
RYUU'S PAST (PART 2)


HE'S RESPONSIBLE FOR THE DEATH OF A CUSTOMER...

AT LEAST THAT'S WHAT SASAKURA RYUU BELIEVES

.....
HEY, SENPAI!
SENPAI!
DEATH OF A CUSTOMER...

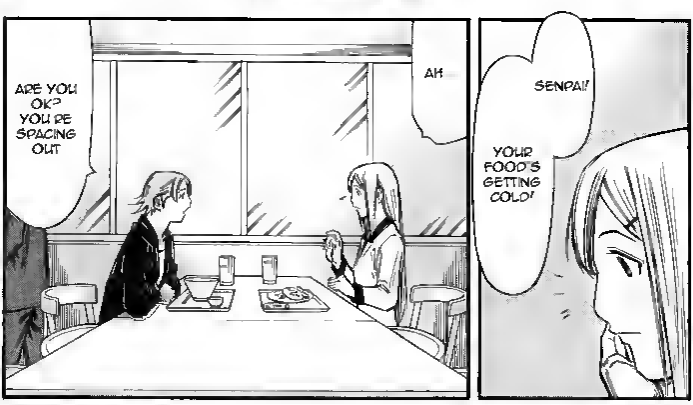
IT'S LUNCH TIME!
IF YOU KEEP DOING THAT — YOU'LL AGE FAST!
WHAT'S WRONG? YOU'VE GOT A HUGE FROWN ON YOUR FACE!
WHAT DO YOU WANT?
Hmph!
社員食堂
食券
OH STOP~ HA HA HA
OUR MANAGER IS A PAIN RIGHT?

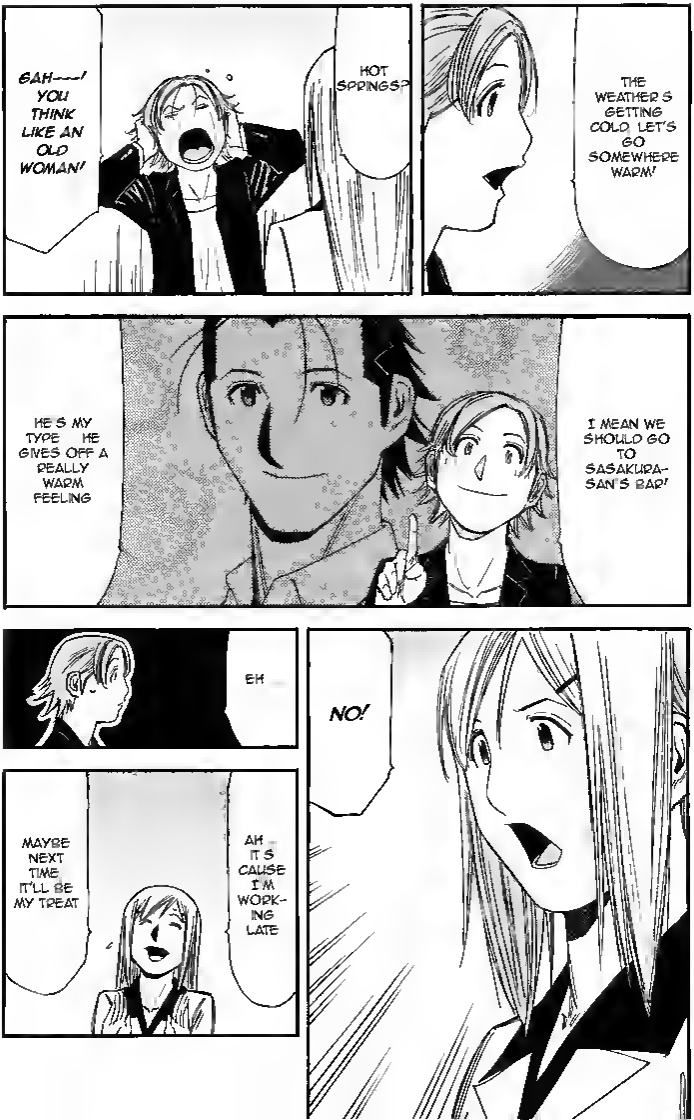
WHEN A MAN DECIDES TO COMMIT SUICIDE HE'LL FIND TWO PEOPLE AND TALK TO THEM
THERE'S AN OLD SAYING IN AMERICA'S BARS
BARTENDER?
ONE OF THEM IS A PRIEST
AND THE OTHER?

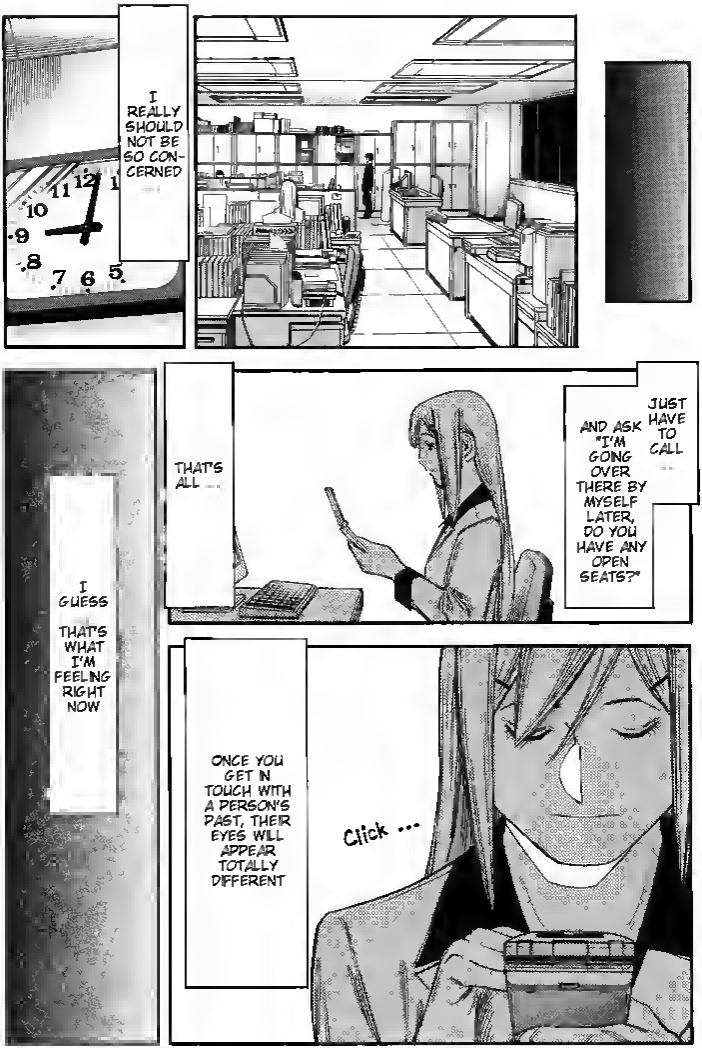
"I WANT TO DIE" THERE ARE CUSTOMERS AT MY BAR WHO SAY THAT ON A REGULAR BASIS
NORMALLY I'D TAKE IT AS A JOKE AND LEAVE THEM BE
CUSTOMER RYUU MET WAS DEAD SERIOUS
BUT...
WHAT DID SASAKURA SERVE HIM AT THE BAR?
I DON'T KNOW PROBABLY SOMETHING HE MADE DURING THE COCKTAIL COMPETITION
AH! I'M SO ANNOYED!

SOMEONE ASKED ME TO GO TO ANOTHER SOCIAL EVENT
BUT ONLY FRIVOLOUS GUYS EVER SHOW UP
They should ...
THE NEXT DAY, THAT CUSTOMER ...
JUMPED OUT THE WINDOW OF A 20-STORY BUILDING
BUT ... THAT'S NOT THE BARTENDER'S FAULT!
IN HIS HEAD, HE UNDERSTANDS THAT, BUT ...

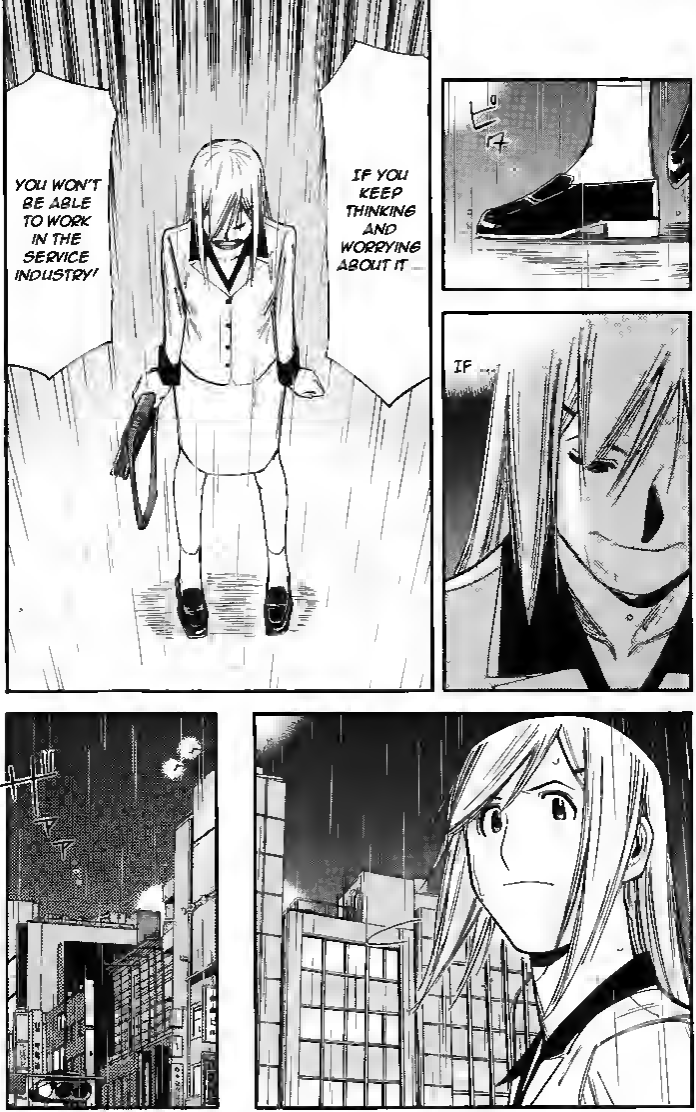
IF I COULD'VE SERVED A DIFFERENT DRINK, THEN MAYBE THIS WOULDN'T HAVE HAPPENED...
AT THE TIME, RYUJI COULDN'T HELP BUT THINK THAT WAY
SEEING THE LAST MOMENTS OF A STRANGER - THIS KIND OF EXPERIENCE IS HARD TO DEAL WITH


ARE YOU OK? YOU'RE SPACING OUT
AH...
SENPAI!
YOUR FOOD'S GETTING COLD!

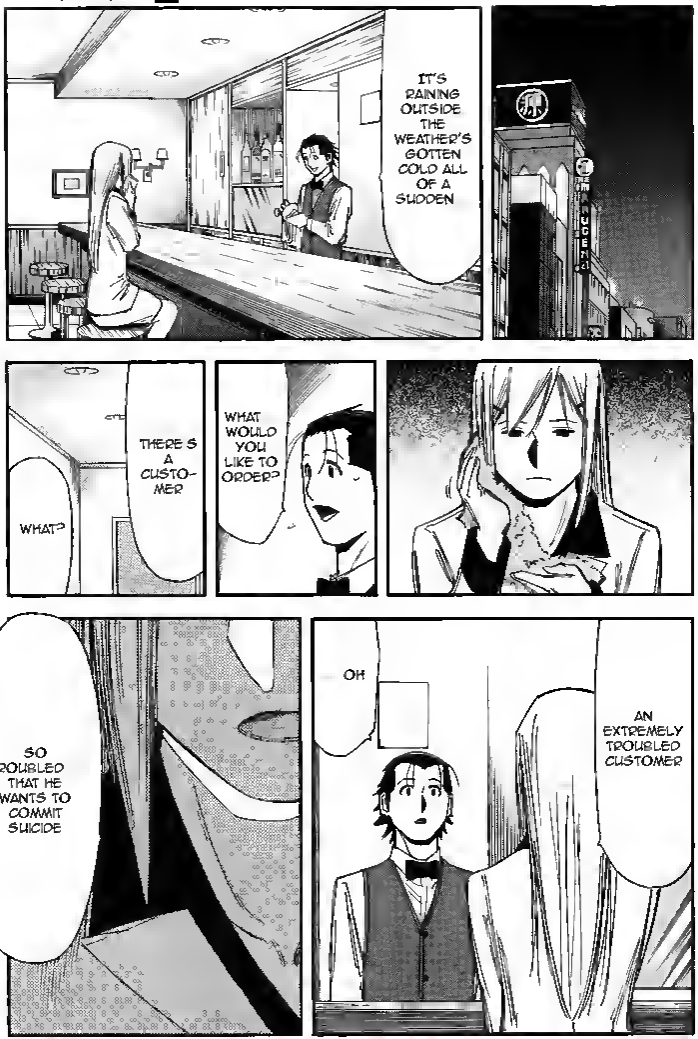

THE WEATHER'S GETTING COLD. LET'S GO SOMEWHERE WARM!
HOT SPRINGS?
GAH----! YOU THINK LIKE AN OLD WOMAN!
I MEAN WE SHOULD GO TO SASAKURA-SAN'S BAR!
HE'S MY TYPE HE GIVES OFF A REALLY WARM FEELING
EH...
NO!
AH... IT'S CAUSE I'M WORK-ING LATE
MAYBE NEXT TIME IT'LL BE MY TREAT

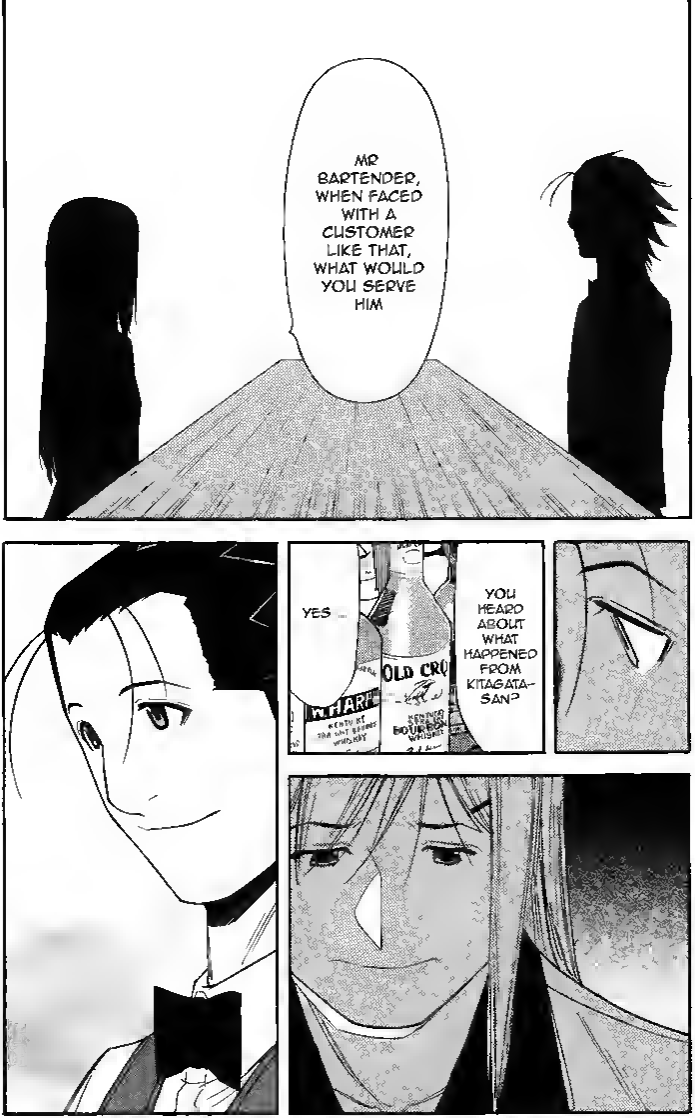

I REALLY SHOULD NOT BE SO CONCERNED ...
JUST HAVE TO CALL ...
AND ASK "I'M GOING OVER THERE BY MYSELF LATER, DO YOU HAVE ANY OPEN SEATS?"
THAT'S ALL ...
I GUESS THAT'S WHAT I'M FEELING RIGHT NOW
ONCE YOU GET IN TOUCH WITH A PERSON'S PAST, THEIR EYES WILL APPEAR TOTALLY DIFFERENT
Click ...

IT'S RAINING!
AH...
WA!
BUT, IT'S NOT YOUR FAULT!
YOU DON'T WANT TO WORK AT A HOTEL BAR BECAUSE OF A PAST INCIDENT?


YOU WON'T BE ABLE TO WORK IN THE SERVICE INDUSTRY!
IF YOU KEEP THINKING AND WORRYING ABOUT IT...
IF ...

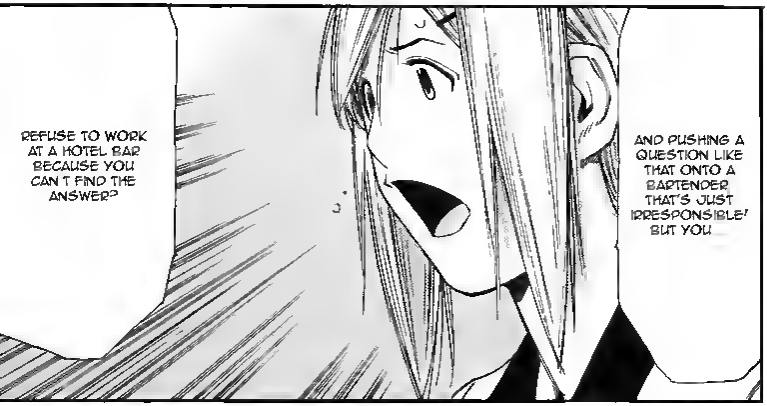
!
WELCOME

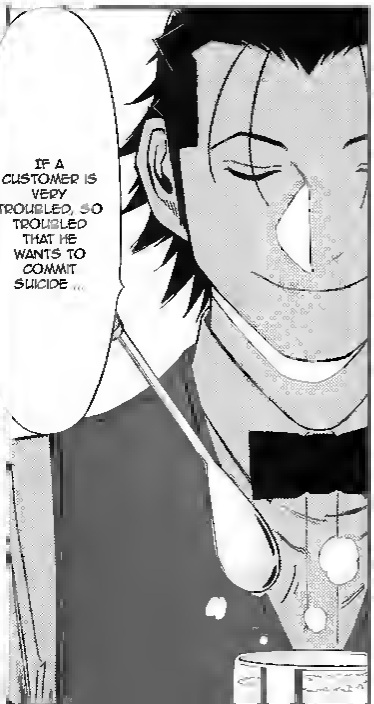

IT'S RAINING OUTSIDE THE WEATHER'S GOTTEN COLD ALL OF A SUDDEN
WHAT?
THERE'S A CUSTO-MER
WHAT WOULD YOU LIKE TO ORDER?
OH
AN EXTREMELY TROUBLED CUSTOMER
SO TROUBLED THAT HE WANTS TO COMMIT SUICIDE


MR BARTENDER, WHEN FACED WITH A CUSTOMER LIKE THAT, WHAT WOULD YOU SERVE HIM
YES...
YOU HEARD ABOUT WHAT HAPPENED FROM KITAGATA-SAN?

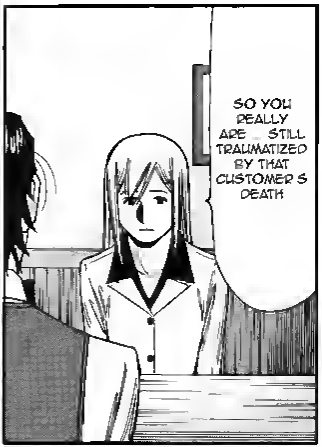
IF IT WAS YOU, WHAT WOULD YOU DO?
スッ
IF IT WAS ME I WOULD PUNCH HIM, AND TELL HIM TO STOP WHINING
GO DIE IF YOU WANT TO DIE! DO WHATEVER YOU WANT! BUT DON'T EVER DIE IN FRONT OF SOMEONE ELSE'S STORE FRONT! ASSHOLE!
OH~ SO MEAN!
YOU'RE NOT TAKING ME SERIOUSLY
SORRY
Clang...

WHEN CLOSE RELATIVES DIE AND A PERSON IS LEFT TO LIVE ON THEIR OWN, THEY WOULD CONSTANTLY BLAME THEMSELVES
DO YOU KNOW WHY PEOPLE THINK THAT WAY?
WHY DID MY PARENTS DIE? IS THERE ANY PURPOSE IN LIFE?
WHY AM I THE ONLY ONE ALIVE
FOR EXAM-PLE
BLAME THEM-SELVES?
BACARDI BLACK
IT CERTAINLY IS A TOUGH QUESTION
チュル
チュル
IF THERE IS A PURPOSE, WHAT SHOULD I DO? WHAT DO I DO TO KEEP LIVING


REFUSE TO WORK AT A HOTEL BAR BECAUSE YOU CAN'T FIND THE ANSWER?
AND PUSHING A QUESTION LIKE THAT ONTO A BARTENDER THAT'S JUST IRRESPONSIBLE! BUT YOU...


IF A CUSTOMER IS VERY TROUBLED, SO TROUBLED THAT HE WANTS TO COMMIT SUICIDE...

ピク…


SO YOU REALLY ARE... STILL TRAUMATIZED BY THAT CUSTOMER'S DEATH

WHAT'S THIS...?
EH...
THIS IS MY ANSWER
THIS IS TOM AND JERRY
I USED DARK RUM 30 ML, BRANDY 15 ML, TWO TEASPOONS OF SUGAR, AN EGG, AND SOME HOT WATER...

LIKE THE CAT AND MOUSE CARTOON IN AMERICA?
YES
...JUST KIDDING! IT'S ACTUALLY A COCKTAIL MADE BY JERRY THOMAS, A FAMOUS BARTENDER IN THE 19TH CENTURY
TO MAKE THIS COCKTAIL YOU NEED TO BATTER THE EGGS AND PREPARE HOT WATER IT'S REALLY COMPLICATED TO MAKE YOU MIGHT END UP MAKING A MESS JUST LIKE THE CARTOON
whisper ...
BY THE WAY THE BARTENDER WILL GET ANNOYED IF YOU ORDER THIS KIND OF DRINK DURING BUSY HOURS
.....
THEN... I'LL TRY IT

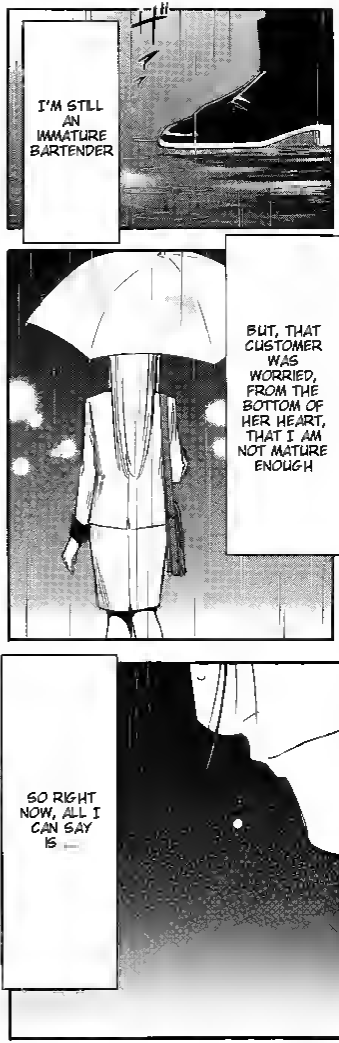
...?
WOW... IT FEELS LIKE A HOT MOUSSE! A BIT SWEET... BUT VERY DELICIOUS
Stare
YEA, I'M MORE CONCERNED ABOUT MAKI-SAN...
SASAKURA... YOU'RE NOT WORRIED ABOUT THAT INCIDENT ANYMORE?
HE SCOLDED YOU?
AT THE TIME, MY MASTER IN JAPAN GAVE ME A GOOD SCOLDING THROUGH THE MAIL!
SO... THAT'S THE REASON WHY HE'S TROUBLED...
Hah

ALLOW THE CUSTOMER TO RELAX, EVEN FOR A BRIEF MOMENT, AT THE BAR
THE ONLY THING A BARTENDER CAN DO IS SERVE THE BEST POSSIBLE COCKTAIL TO THE CUSTOMER AT THE COUNTER
HE ASKED ME, WAS THE WEATHER TOO HOT? OR TOO COLD? WAS THE ALCOHOL TOO STRONG? TOO SWEET? TOO HEAVY? WAS THE CUSTOMER SATISFIED?
HE ALSO SAID
"LEAVE A PERSON'S LIFE AND DEATH TO THE PRIEST"
THEN I GUESS I SHOULD BE GOING
JEEZ~ YOU MADE ME WORRY FOR NOTHING!
SO THAT'S WHY YOU MIXED "TOM AND JERRY" FOR ME!
MM! BOTH MY MIND AND BODY FEELS WARMER NOW!

Hehe
SORRY~ THE PRIEST MIGHT FORGIVE ME, BUT THE GOD OF BARS WON'T!
Push~~~
JUST FOR THAT, YOU SHOULD TREAT ME TODAY!
THANKS FOR THE SERVICE!
AH! THANKS!
GO AHEAD AND USE THIS UMBRELLA
Take
PLEASE COME AGAIN

AT THE TIME, YOU WROTE, "NO MATTER HOW MUCH PAIN YOU FEEL INSIDE, A BARTENDER CAN NEVER WEAR A PAINFUL EXPRESSION ON HIS FACE IN FRONT OF THE CUSTOMERS"
MASTER

I THOUGHT I ALREADY GOT OVER IT DIDN'T EXPECT A CUSTOMER TO TELL ME OTHERWISE
YOU ALSO SAID, "A BAR IS WHERE THE CUSTOMERS GO TO HIDE FROM THE RAIN THE BARTENDER IS RESPONSIBLE FOR HANDING THEM THE UMBRELLA, HOW COULD THEY LOOK SAD AND DEPRESSED!"


I'M STILL AN IMMATURE BARTENDER
BUT, THAT CUSTOMER WAS WORRIED, FROM THE BOTTOM OF HER HEART, THAT I AM NOT MATURE ENOUGH
SO RIGHT NOW, ALL I CAN SAY IS ...

CUSTOMER ... THANK YOU FOR COMING TODAY

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